PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

Season's Greetings

Health, happiness and business enterprise have never been rationed in America, and we look forward to the New Year with full confidence that 1943 will bestow on this country a full measure of the things that make life worth while. Your confidence in our company and our products is something that makes us especially grateful at this time. We hope that we may merit your continued faith during the years to come.



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TO OUR MANY LOYAL READERS

TO OUR ADVERTISERS

TO OUR EDITORIAL CONTRIBUTORS

TO OUR NEWS GATHERING FORCE

GOOD HEALTH AND CHEER THROUGHOUT THE YEAR

PROVISIONER

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PROVISIONER

Volume 107

DECEMBER 26, 1942

Number 2

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

Who would have believed it would ever come to this? According to A. E. Milburn, a Harrison, Ark., wholesaler: "Only a few days ago four men stopped one of our trucks on the highway and the driver thought he was going to be held up and robbed. The men told him that they merely wanted to see if he had any lard on the truck." According to reports from Arkansas, lard and salt meat, kitchen standbys in thousands of southern homes, have become unobtainable in many sections and so scarce in others that defense plant and lumber mill workers are threatening to quit "unless they get some fats to cook with."

* * *

Cvinaya Tushonka! That's not a battle cry, although it might well be, for the men who eat it are giving Hitler the winter jitters. The Food Distribution Administration of the U. S. Department of Agriculture recently bought 3 million lbs. of this canned pork product for shipment to Russia. Tushonka, as it is familiarly known in the Red Army, is a special type of pork product, highly spiced and made of boneless cuts of lean meat. It is prepared almost exclusively for the soldier who is remote from his supply base and must have a quick pickup of protein food to keep him in battle condition. It can be eaten cold or hot.

* * *

Speaking of rations, the Army is now testing its new field ration for mountain or Arctic troops. Powdered and dehydrated items are used whenever feasible to eliminate bulk and weight since troops operating at high altitude or in cold regions usually have water available in natural or snow form. Each daily menu weighs 33.6 oz. and averages 4,442 calories. Menus differ in meat, beverage, cereal, fruit, vegetable and soup content.

* * *

Old dobbin, who has come bobbin' back, is giving up his favorite wrought iron hitching posts to the U.S. drive for metal to help keep the war industries booming at top capacity. Edward S. Moore, jr., secretary of the Wyoming salvage committee, says old, ornamental hitching posts which still adorn the main streets of many western towns should be added to the drive despite the sentimental or historical attachment.

A Merry Christmas and a

Happy New Pear

* * *

S. OPPENHEIMER & CO., INC.

Of Illinois

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Huge Hog Volume in 1943 Indicated by Pig Crop Report

THE production of hogs in 1943 will greatly exceed the 1942 production, which was much above any other year, the Department of Agriculture states in its December pig crop report. Marketings and slaughter of hogs in 1943 will be far above those in any other year.

The 1942 fall pig crop, most of which will be marketed in the spring and summer of 1943, is 23 per cent larger than the previous record fall crop of 1941. The indicated number of sows to farrow in the spring season of 1943 is 24 per cent larger than the previous record spring farrowings of 1942. The number of hogs more than six months old on December 1 of this year was much larger than a year earlier and was the largest recorded on that date. This information is based upon returns from 156,000 farms, obtained in cooperation with the Post Office Department through rural mail carriers in all parts of the country.

The fall pig crop or the number of pigs saved in the fall season of 1942 (June 1 to December 1) is estimated at 43,721,000 head. This total is 23 per cent larger than the former record fall pig crop of 1941, and 60 per cent larger than the 10-year, 1931 to 1940 average. The number was larger than last year in all regions and in all states.

By regions, the percentage increases above last year were as follows: East North Central, 15 per cent; West North Central, 25 per cent; North Atlantic; 25 per cent; South Atlantic, 26 per cent; South Central, 33 per cent; Western, 28 per cent.

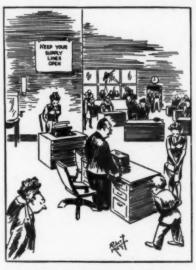
Fall Farrowing Up

The number of sows farrowed in the fall season of 1942 was up 24 per cent from last year. The number was above last year in all states. For all but 13 states the number set new records. The average number of pigs saved per litter of 6.41 was a little smaller than in the fall of 1941, but was larger than in any other year. The increase of 24 per cent in fall litters agreed substantially with the 25 per cent increase indicated by reported breeding intentions as shown in the June pig crop report.

The yearly pig crop, i.e. the combined spring and fall pig crop of 1942, is estimated at 104,744,000 head. This number exceeds the combined crop of 1941 by 20 million head or 24 per cent and is about 44 per cent above the 10-year average. For the North Central (Corn Belt states) the combined crop of 1942 is estimated at 74,535,000 head, an in-

(Continued on page 32.)

Full Text of Important Amendments 8 and 9 to Meat Restriction Order



THE MEAT PACKER'S PRAYER

"Before opening the mail, let us pause the usual two minutes in silent prayer for strength to face the day's new forms and requirements." (Caption and cartoon from More Juice of the Thomas & Betts Co., Elizabeth, N. J.)

Secretary Wickard Names Food Advisory Committee

Secretary of Agriculture Claude R. Wickard has announced the appointment of a food advisory committee to assist him in connection with his duties as Food Administrator. The group will replace the WPB Food Requirements Committee. Members of the new committee are:

Secretary Wickard, chairman; Major General Edmund B. Gregory, War Department; Rear Admiral W. B. Young, Navy Department; Edward R. Stettinius, Lend-Lease Administration; Edwin W. Gaumnitz, Board of Economic Warfare; M. Lee Marshall, War Production Board; Abe Fortas, Interior Department; H. W. Parisius, food production director, Department of Agriculture, and Roy F. Hendrickson, food distribution director, Department of Agriculture. A State Department representative on the committee will be named later.

The committee will submit estimates of food requirements prior to the making of food allocations by the Secretary. and will otherwise advise and consult with him in the administration of the food program.

STATING that the most effective way of providing relief from meat shortages in some areas is to permit slaughterers and non-quota slaughterers to make a portion of their January deliveries in the latter part of December, the Office of Price Administration last weekend issued Amendment 9 to Restriction Order 1 permitting any slaughterer or non-quota slaughterer to elect to terminate Quota Period 1 and com-mence Quota Period 2 on December 20.

OPA required that the election be made in writing, filed with the director of the food rationing division, on or before December 24. As an aid to enforcement of the order, the amendment required any person making such an election to file, prior to January 1, 1943, a complete statement with respect to his operations during Quota Period 1.

Amendment 9 also reduced quotas for deliveries of veal, lamb and mutton and pork to the civilian market during Quota Period 2 (see summary in THE NA-TIONAL PROVISIONER of December 19); apportioned the second quarter quota by months and eliminated overage beginning with Quota Period 3.

Amendment 8 to the restriction order revoked the privilege which has here-tofore existed of a person acquiring the quota of an existing plant by purchasing the business and good will and continuing it in substantially the same manner as prior to its acquisition. Amendment 8 also permits a federally inspected slaughterer to make deliveries during Quota Period 1, to the extent of his October 1, 1942 inventory, free from its restrictions.

Amendments 8 and 9 to the meat restriction order are important and should be studied by the packer. The full texts follow:

AMENDMENT 8 TO RESTRICTION ORDER 1

Paragraph (b) of Section 1407.906 is revoked and paragraph (c) of that section is redesignated paragraph (b); a sentence is added at the end of Section 1407.909 (a); a new paragraph (b) is added to Section 1407.925 to read as set forth below:

Section 1407.925 Deliveries of cutter and canner grades of beef further restricted. (a) " " During Quota Period 1, a slaughterer may, however, deliver such beef to the extent of his inventory thereof as of October 1, 1942, free from the restrictions of this paragraph.

Section 1407.925 Effective dates of amendments. (h) Amendment No. 8 (Sections 1407.006 (b), (c), 1407.906 (a), and 1407.925 (b)) to Restriction 70rder No. 1 shall become effective as of December 18, 1942.

AMENDMENT 9 TO RESTRICTION ORDER 1

Section 1407.902 (b) is amended; Section 1407.903 (a) is amended; a new Section 1407.904 is added; Section 1407.905 (a) is amended; a new paragraph (i) is added to Section 1407.925, to read as set forth below:

forth below:

Section 1407.902 Deliveries of slaughterers restricted. (b) Any slaughterer may, during Quota
Period 2, deliver controlled meat against any un-(Continued on page 21)

AMI TESTS BOXES FOR EXPORT SHIPMENTS OF LUNCH MEAT IN CANS



MPORTANT data concerning the design and construction of containers for delivering canned luncheon meat to destination in good condition in Army export and lend-lease shipments are contained in a new report made for the committee on standardization of packages and supplies of the American Meat Institute, and just released by the Institute.

The report, many of whose findings will be applicable to domestic shipments of canned meat products, covers rough handling tests on boxes (wood, nailed, and wood, wirebound) with different kinds of interior packing, for the export shipment of canned luncheon meat in 6-lb. and 2½-lb. cans. Tests were conducted in cooperation with the Package Research Laboratory, the Wirabound Box Manufacturers' Association, American Can Co. and Continental Can

TYPE OF DATA SOUGHT IN TESTS

RIGHT.—Types of can damage produced in AMI tests. Left to right are bad dent top, bad dent top, bad buckled top end, bad dent bottom and bad dent bottom.

BELOW.—Typical boxes used in tests. These boxes carry 12 6-lb. cans of luncheon meat. Box at right shows condition after 42 falls in the 14-ft. revolving drum. Co. Scene of the tests was the Don L. Quinn Co. laboratory in Chicago.

One of the chief conclusions reached was that 2½-lb. cans of luncheon meat should be packed 18 to the case and the 6-lb. cans either 9 or 12 to the case. "Cans in these size packs," says the report, "seemed to be adequately protected in either sawed lumber or wirebound boxes." Other basic findings:

2) Interior protection should be provided for luncheon meat in both 2%-lb.

and 6-lb. cans, regardless of the type of outside container. This interior protection should be of proper size to protect the end seams of the cans and equal to the overall height of the can.

Wirebound boxes of proper specifications provide equally good protection to the cans as nailed lumber boxes when similar interior protection is used.

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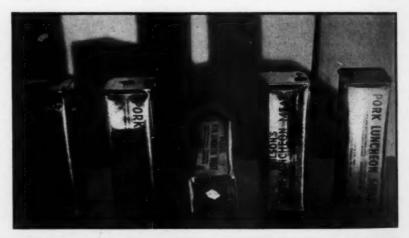
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4) B flute 200-lb. test corrugated, as the inner protection, when dry, is a better protecting medium than dry







Page 8

The National Provisioner-December 28, 1942



INTERIOR PROTECTION

Wirebound wood box for canned luncheon meat, showing one of the types of interior packing tested. Here each can has each side and end protected with 200-lb. test corrugated board, greatly increasing ability of container to withstand rough treatment.

moisture-proof solid fibreboard and is equal to the latter when both are wet.

5) Individual overpack unsealed sleeves for each can, made from scored B flute 200-lb. test corrugated board, when used with top and bottom pads, gave the best results. An overpack of a B flute corrugated container with interior partitions of the same material gave the next best results.

6) Pads of B flute 200-lb. test corrugated board should be used between the layers of 2½-lb. cans.

7) Interior packing not only protects the cans but also protects the box itself so that the box stands rough handling more successfully.

8) No matter what type of package is used, the dimensions should insure that the cans fit snugly into the box so that there is no initial play between the cans when first packed. In determining the size of package to be used, allowance should be made for the dimensions of the cans and the thickness of the interior packing.

In tabular form, the report summarizes damage to cans in boxes given rough handling tests, relative amount of damage to cans in the tests, and detailed specifications of the boxes tested. Other sections of the 61-page report cover descriptions of the test boxes, the test load, test method, test results and other pertinent information. The numerous illustrations show typical containers tested, methods of interior packing, types of damage to cans and condition of boxes and cans after tests.

Each box was packed with cans of luncheon meat. The cans were made, filled, closed, sterilized and inspected in the regular manner on the production line and were in all respects the same as cans of luncheon meats delivered on U. S. government contract.

AMA EXPLAINS STATUS OF BOXES FOR EXPORT SHIPMENT OF MEATS

I N a special notice issued this week, M. T. Morgan, chief of the meat purchase division, Agricultural Marketing Administration, explained export packaging specifications and requirements for canned and other meats. His statement follows:

There has been some misunderstanding regarding the types of boxes which can be used for packing canned and other meats for export shipments. Only those containers can be used for meats which are specifically authorized by this office, regardless of the fact that some other types may appear in the specifications issued by the other federal agencies. In this connection, it should be understood that "Export Packaging Specifications, 1742-B" dated December 5, 1942, lists many kinds of boxes which cannot be used for canned and other meats purchased by AMA. However, containers selected for use by us must conform to the specifications for those types as shown in 1742-B.

At present, only four types of boxes for canned meats are approved for AMA shipments; namely, the new type wirebound box, Type B-O, B-1, B-2, for which we allow the packaging charge of 40 cents per cwt. of canned meat, the new style weather proof fiber containers, Type A, for which we allow a packaging charge of 75c per cwt.; the domestic fiber container, Type A-1, overpacked in a wirebound box, for which we also allow 75c per cwt.; and the solid wood nailed box, Type C-1, C-2, for which we allow 75c per cwt. for packaging. The specifications for these types are outlined in 1742-B as follows:

Fiber (weather proof)
Type A (with sleeve)
Fiber (domestic)
Type A-1 (overpacked)
Wirebound Nailed Wood
Type B-0 Type C-1
Type B-1 Type C-2
Type B-2

Packing of more than 65 lbs. of canned meat in a single container is not authorized. It is believed that all canners will be able to supply themselves with containers under this broad alternate arrangement. It is understood, of course, that inner-packing may be supplied in any of the alternate types, if the vendors care to pack in

Boxes were subjected to both the drop test and punishment delivered by the 14-ft. revolving drum. The latter is a hollow hexagonal drum whose interior faces are fitted with a series of baffles which cause the container to slide, tumble, and fall on all faces, corners and edges, simulating the treatment a container might receive under actual transportation conditions. The ability of a container to withstand rough handling is indicated by the number of falls

(Continued on page 21)

that manner, but until specifications are issued which require such innerpacking, there can be no premium paid to the packer for its use.

Inasmuch as it is possible that improved methods of packing canned meats may later develop, and new specifications will be issued to cover such changes, it has been determined that vendors will be given reasonable notice before new specifications become mandatory in order that they may have an opportunity to use up a reasonable supply of any of the four types of containers described above, which they may have on hand. No new canned meat boxing specifications will be issued which will become effective within the next 60 days.

BOX STOCKS NOW ON HAND.—It is agreed that vendors having a supply of canned meat containers made in accordance with specifications, which have been previously acceptable but which do not comply with present specifications, may be used under the following conditions:

1.—Vendors will use their best efforts to find other uses for the containers.

2.—If no other use for the boxes can be found, vendors will furnish the Meat Division with an offering of products to be packed in these containers which shall be strengthened by the addition of at least one wire or flat strap around each box girthwise. The meat purchase division will allow a differential of 40c per cwt. for this type of package and will find an outlet for the product to destinations where hazards are not great, providing such offerings, on separate offer forms, reach the meat purchase division before January 7, 1943.

FROZEN CUTS AND MEAT PROD-UCTS.—Type A-2, full telescoped fiber container, is designated as an alternate for nailed wood boxes for meats and meat food products other than canned meats.

LARD PACKAGES.—Tests indicate that Type A, solid fiber boxes, as specified in Specifications FSC-1742-B, packed with two 28-lb. blocks of lard in a bag made of 40-lb. parchment paper, have produced encouraging results, and efforts will be made to get a decision on whether this box can be adopted as a standard package promptly. Pending such decision, the use of these containers is not authorized.

BOXES FOR CURED MEATS.—Experience has shown that the large packing cases used heretofore are impractical under present conditions; therefore, the maximum permitted weight of contents of cured meat boxes is 180 lbs., except that cured Wiltshires may be packed four sides to a box. In order to assist packers to dispose of their supply of boxes on hand, vendors may offer, on separate offer forms, to be submitted prior to January 7, products to be packed in the old style boxes now on hand.

Simplified Retail Ceilings for Meat Announced by OPA

AN entirely new program for the wartime control of retail meat and other food prices, greatly simplifying OPA regulations applying to food stores, while at the same time paving the way for specific dollars and cents ceiling prices on most important foods, will go into effect next month, Price Administrator Leon Henderson announced this week.

The forthcoming program—work of many months—is the main feature of the "simplification of retail pricing" that Mr. Henderson described as "well along" in his letter of resignation to President Roosevelt last Friday.

A simplified type of regulation setting fixed mark-ups for different types of stores and actual dollars and cents prices in many cases will provide retail food sellers with ceilings for all meats and for all important lines of groceries. This uniform program will replace more than a dozen individual price regulations that have contained a variety of pricing methods. Few, if any, food items will remain under the General Maximum Price Regulation.

The fixed mark-up technique also will be applied at the wholesale level.

The dollars and cents part of the program will begin with meat and soap, and will be extended as rapidly as possible to other groups of food store items. Actual ceiling prices will be officially established and published by OPA, community by community, in key population centers throughout the country.

The mark-ups allowed to various classes of wholesalers and retailers on most groups of food items will be based on studies conducted by the Bureau of Labor Statistics during recent months of the margins of several thousand food stores throughout the nation. The specified mark-ups will vary by class of store and will be calculated to cover amply the operating costs of any reasonably efficient store.

Classifications are necessary, Mr. Henderson explained, because of differences in costs and business methods among the various types of food outlets. For example, the small independent, in general, will have a wider margin than the chain outlet, and a still larger margin over the giant super-market.

"The new program," Mr. Henderson stated, "is designed to give the consumer effective protection from rising living costs and at the same time vastly simplify the regulations to which the food retailer is now subject. OPA decided upon this course of action after extensive consultation with members of the food trade regarding the best ways of simplfying price control and is grateful for the splendid cooperation we have received. This system of fixed mark-up control, which has been urged strongly by many trade members, will

WICKARD POINTS OUT FARM AND LOCKER PLANT MEAT SALES ARE RESTRICTED

THE situation with respect to unrestricted slaughter and distribution of meat by farmers, retailers and locker plants, on which attention was focussed by THE NATIONAL PROVISIONER in survey articles in the issues of December 5 and 12, was recognized this week by Secretary of Agriculture Claude R. Wickard in a radio broadcast.

Reporting that some of his farm friends had told him there was a great deal of confusion over what people could, and could not do this year about killing hogs on their own farms, the Secretary said:

"In view of the uncertainty in some parts of the country, let me say this right at the start: Farmers not only are perfectly free to butcher hogs and other animals for home use; they ought to do their normal amount of home butchering.

"This year it is more important than ever that farm families produce as much of their own meat as possible, so as to lessen the strain on transportation and on commercial processing plants. But along with the need for butchering the same number of animals this year, goes the need for making that number go further than in the past. That means extra care with curing, and extra precaution to use the meat wisely.

"All patriotic civilian families this year are sharing the meat with our soldiers and our Allies, and I know that farm families are glad to do their full part. It's important that we civilians divide our supply of meat fairly, so that some don't have more than they need, while war workers in crowded defense centers don't have enough...

"I want to make one point very clear: There are no formal regulations on butchering for home use. I know that there is a widespread rumor that farmers will have to pay a fee for a butchering permit. Those rumors are false; there is absolutely no truth in them. Farmers have a patriotic duty of not using more than their share of the meat. If all of that share can be killed and cured at home, so much the better. I repeat, there are no regulations that stand in the way of this necessary home butchering.

"I think that most of the confusion must come from the fact that there are limitations on the number of animals that a farmer can sell after they are butchered. This ruling, of course, does not affect many farmers. The regulation may seem surprising, though, until you think about it for a little while. In order to be sure of having enough to feed our troops and help feed our Allies, it is necessary to allocate the amounts of different kinds of meats that can go to civilians. For the large packers those allocations are smaller than the amounts they sold last year. For very small packers and local butchers, and farmers who butcher meat and sell it, the allocations are equal to the amounts they sold last year.

"Thus the limitation on sales to civilians are less strict for farmers than for packers. But if there were no limitation on the dressed meat farmers could sell, there would be a big hole in our national program for using our meat where it is needed most.

"Local locker plants, when they do custom butchering, come under the same restrictions as small packers. They can kill only as many animals as they killed last year.

"You will notice I have been talking about limitations on farmers' sales of meats, not of live animals. There are no restrictions on sales of animals on the hoof. . . ."

largely eliminate differences in the ceiling prices of competing stores in the same class as frozen by the General Maximum Price Regulation. The program accords closely with recommendations recently made for easing the position of small businesses."

The method of control so established may be expected to last for the duration of the war, even though cost changes from time to time may raise or lower specific ceiling prices.

"The series of steps by which price control had to be extended over the food field," the Administrator said, "made necessary a series of regulations. With the initial controls established, and with new and exact knowledge on which to base specified mark-ups and

dollars and cents prices, it is now possible to reduce the number of these regulations and to simplify them. The community-wide dollars and cents prices will be especially welcomed by retailers since they will largely eliminate, for the items they cover, the necessity of filing reports or keeping records."

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NO MORE "BABY BEEF"

According to a recent notice of the U. S. Bureau of Animal Industry, the definition of "baby Beef" established by the Bureau has been revoked and permission for use of the term in connection with labeling or marking devices at inspected establishments withdrawn.



REPORTS ON RECENT MEAT RESEARCH DEVELOPMENTS

BY C. ROBERT MOULTON

Consulting Editor, The National Provisioner

EMPHASIS in food research in recent months has shifted from new methods of dehydration and processing and packaging to nutritive value and the factors which affect such value. The meat packer, along with all other food manufacturers, must remember that he is selling a product which not only appeals to the appetite but at the same time carries certain nutritive values that give it a prominent position in the field of foods.

STUDY OF PROTEIN DEFICIENCY

A study of protein deficiency with dogs, recently reported by Dr. L. A. Sacher, Dr. Abraham Horvitz and Dr. Robert Elman (Science News Letter, October 17, 1942, p. 244) indicated that protein deficiency in the body can be detected and studied simply by determining the amount of albumen in the blood serum. The findings of these men and others on dogs indicate a constant relationship in the losses and gains between blood plasma or serum albumen and the total body protein produced by diet. From this they developed a formula, believed applicable to man as well as the dog, which will show the doctor how much protein must be given to a patient in order to replenish the depleted pro-

In one of the studies, dogs that had been on protein-deficient diets were given meat ad libitum to see how fast they could overcome the depletion. Each dog ate daily for two weeks about one-fourth of its body weight in meat, which would be equivalent to twelve and one-half pounds of beefsteak three times a day for the average grown person. For patients that are severely depleted and must be fed through the veins, the St. Louis scientists believe that human serum or plasma transfusion is impractical. They suggest instead the use of hydrolyzed proteins of high biological value. The studies and findings should not be taken to mean that plasma or serum transfusions are without value in other conditions.

GRASSHOPPERS INSTEAD OF STEAK

That ant eggs, grasshoppers, crickets and snails might very well serve as nourishing substitutes for beef steaks is the opinion of Dr. Russel M. Wilder and Thomas E. Keyes of the Mayo Clinic (Journal of The American Medical Association, October 17, 1942). A study of old records was made to find all the things that might nourish man and have

he by T- done so in the past, although they are now overlooked or scorned as food. Bushmen have considered termite eggs as appetizing, and both crickets and grasshoppers were eaten by the Indians of our western plains. In the West Indies, a large white grub found in the pith of palm trees serves as food. These were cited as examples of how we could increase the available supply of protein foods in case meats, fish and poultry should become scarce. Other sources of protein are the organs of meat producing animals which we now so largely neglect. The article continues: "The dog food manufactured by American packers, containing much of what they designate as offals, is demonstrably superior in nutritive value to most meat they can for human food. . . . Milk tops all lists of foods of high nutritive qualities, but wasteful practice enormously restricts its use for human food."

FEEDING THE ARMY AND NAVY

The American consumer has been told often in recent months to what extent meat is featured in the diet of the armed forces. Colonel Paul E. Hoew and Captain Ernest W. Brown (Journal of The American Medical Association 120: 93, 96; 1942), of the Office of the Surgeon General and the Medical Corps, have recently presented additional facts to show to what extent meat, fish and poultry contribute to the nutritional needs of the armed men of this nation. They point out that 22 per cent of the calories in the diet of these men is derived from meats, fish and poultry. These same foods provide 42 per cent of the protein, most of the iron, 53 per cent of the thiamine, 30 per cent of the riboflavin and 65 per cent of the nicotinic acid.

CAUSE OF SHEEN ON MEAT

The iridescent sheen frequently observed on a slice of cured meat is no indication that the product is unwhole some, but is caused by the breaking up of white light by the highly fibrous character of the meat surface and the film of fat on these fibers, Dr. L. B. Jensen, chief bacteriologist of Swift & Company, points out in his new book, "Microbiology of Meats."

The phenomena have no sanitary significance, the author states, but are like the diffraction of light found in the mother-of-pearl play of colors typical of a clam shell.

That the feeding of the armed forces to prepare them for all conditions with which they will be faced is not a simple task has been shown by Dr. C. G. King in a talk before the New York section of the American Chemical Society (Science News Letter, October 24, 1942, p. 265). He stated that "the extremely heavy perspiration caused by tropical climates, and the scorching days and freezing nights of the desert fighting zones, apparently required a diet differing from that ideally suited to the conditions of a typical American camp. While still striving to find what a man needs to eat under normal conditions. nutrition leaders were suddenly faced with the problem of feeding men under extremes of temperature, of enclosure and sunlight, of ocean depths and high altitudes, and of great exhaustion. Loss of flavor and nutritional value in food as a result of storage and shipping to tropic zones or arctic regions, and the loss of stability in fats are other problems which must be solved immediately."

FATS IN NUTRITION

Many meat packers are more or less familiar with the work of Dr. Burr and others, done at the University of Minnesota partly on funds provided by the National Live Stock and Meat Board. These studies have shown that certain fatty acids are essential in nutrition. Three Wisconsin investigators (Quackenbush, Kummerow and Steenbock, Journal of Nutrition 24:213, 1942) have shown that on a low-fat diet, rats raised to maturity and bred were not successful in giving birth to living and healthy offspring. In addition there were certain skin conditions found which are associated with deficiency of certain fatty acids. The addition of linoleic and arachidonic acids prevented or cured the skin condition and produced normal young. Linolenic acid, however did not cure the conditions.

In another paper, these same investigators with a fourth (Journal of Nutrition 24:225, 1942) reported the results of their study of linoleic acid and two of the B-vitamins in rat dermatitis. A low-fat diet was used to produce acrodynia (redness and pain in the paws), and this condition was not cured by either pantothenic acid or pyridoxine. Linoleic acid did cure the condition. To cure the dermatitis and the acrodynia all three factors were required, but the cure was not complete. This was inter-

preted to mean that some other factor in the diet is involved.

In a third paper (Quackenbush and Steenbock, Journal of Nutrition 24:393, 1942) the Wisconsin investigators show that the body fats formed during acrodynia in rats differ in composition from normal fats. The quantity is lower and the iodine number is higher.

VITAMIN A IN LIVER

Little work has been done on the vitamin A content of liver. A recent report from England (Moore and Payne, Biochemical Journal 36:34, 1942) gives some very interesting results of the analysis of the livers of meat producing animals in the British Isles. The vitamin A values of the livers fluctuated widely. Young animals showed much less in the liver than was found in older animals, where opportunity for storage had been greater. The livers of cattle and pigs were usually richer in vitamin A in summer than in winter, while with sheep the winter and summer values were approximately the same. The accompanying table shows the values in the livers.

COMBINED VITAMIN A AND CAROTENE VALUE

		a ber Bram	Mean
Animal	Winter	Summer	value
Sheep	450	468	459
Beef	89	198	144
Calves	11	66	39
Pigs	12	78	45

The great superiority of sheep liver as found in the British Isles is very evident, and it is probably due to the fact

that cattle subsist there on diets much lower in vitamin A than those used in the feeding of sheep.

RESTAURANT EATERS MAY NOT BE WELL FED

Dr. Robert S. Harris of the Massachusetts Institute of Technology states in a recent article (Science News Letter, October 31, 1942, p. 277) that those who eat in restaurants—even the best of them-are being deprived of about three-fourths of the vitamins they should be getting in vegetables. Even in a restaurant using superior cooking and serving technique, the average loss of Vitamin C from vegetables was 45 per cent and the loss of thiamine 35 per cent. The loss was attributed to destruction by heat and to the fact that the cooking water in which the vitamins are soluble was discarded. Holding the cooked food on the steam table gave further loss of about 15 per cent. Only about one-fourth of the original vitamin content of the vegetables actually reached the consumer.

FLAVOR QUALITY IN BACON

White, Winkler and Cook report (Canadian Journal of Research 19D,-213, 1941) more of the interesting results of Canadian research on Wiltshire bacon. In their comparison of Canadian and Danish bacon, they found certain factors influenced the flavor. Among them, excessive retention of curing salts was a particularly potent cause of impaired flavor. High moisture content,

tenderness and deficiency in quality or quantity of fat were secondary contributing causes. For better Canadian Wiltshire bacon, at least as far as flavor is concerned, milder cures are considered advisable, and improvements in handling and curing practices are needed. It is pointed out that general adoption of uniform practice in selecting and grading sides would lead to better quality and flavor.

BACTERIA AND SPOILAGE

The common house fly has always been implicated as a source of contamination. A recent report (Ostrolenk and Welch, Food Research 17:192, 1942) tells that from the surfaces of flies as many as 2½ million to 29½ million bacteria per fly have been removed by washing. The types of bacteria included depend to a great extent upon the material on which the fly feeds. The report shows that flies may act as carriers of both pathogenic and saprophytic bacteria and are capable of depositing large numbers of these organisms on food in a very short time.

One does not usually think of well water as a source of bacterial contamination. However, according to a study reported by Castell and McDermott (Food Research 17:244, 1942), wells of low initial bacterial count may not yield water that remains low in bacteria. When such water is drawn and placed in a closed container, the organisms present underwent extensive

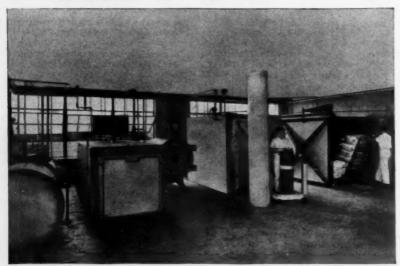
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(Continued on page 20.)

PRAGUE POWDER



RETORTS USED IN PURIFICATION OF FLOURS AND SPICES AT THE GRIFFITH LABORATORIES

IS A MEAT-CURING SALT—WITH ADDITIONAL QUALITIES

Spices and seasonings give flavor to meats as nature intended they should. But most spices are contaminated by bacteria and molds. They can be DE-CONTAMI-NATED. Our method is explained.

NATED. Our method is explained. Our method of treatment has been used for some time in killing micro-organisms in spices and flour.

The process involves the use of controlled temperature in a vacuum retart and the introduction of undiluted ethylene oxide to the material under vacuum. The principle involved is that of impregnating the material to be treated with ethylene oxide of sufficient toxic strength to destroy the thermophilic organisms present. The first step in the ethylene impregnation is the use of heat under control. While heat alone has little or no effect in killing the organisms, it has been found to make the gas treatment more effective by leaving the spores in a weakened and exposed condition.

condition.

The "kill" is effected in these retorts.

Bacteria-free spices are important. We have more improvements for 1943.

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Up and down the MEAT TRAIL

Staggered Hours Tested by Armour Unit in Pittsburgh

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Armour and Company's Pittsburgh, Pa., division is reported to be at least three weeks ahead of the Allegheny county (Pittsburgh) war transportation committee's plan to have 1,500 county business establishments adopt on January 1 a staggered-workinghours plan to ease rush-hour transportation on public vehicles.

Last week of November, reports C. F. Fishburn, Armour's Pittsburgh office manager, "we staggered the working hours of our 140 office employes. Our billing-department employes began work at 12:30 a.m. to 1:00 a.m.; shifts changed between 7:00 a.m. and 8:30 a.m.; most everyone went home by 4:30 p.m. except a few persons whose hours were staggered further to 7:00 p.m. The present plan conforms with our shipping and delivery schedule."

Indiana Firm "Gets in Scrap" To the Tune of 11,000 Pounds

Cooperating with the American Legion in its drive to collect scrap metal for war industries, George Hilgemeier, president, F. Hilgemeier & Brothers, Inc., Indianapolis, Ind., has donated 11,038 lbs. of scrap to Irvington Post No. 38, it was announced recently. Included in the scrap pile was the original boiler used by the firm when it was organized in 1890. Mr. Hilgemeier explained that for many years the boiler had been kept for sentimental reasons, but that now the only sentiment to be expressed was for all-out victory. Well known throughout the Indianapolis area, the Hilgemeier firm recently converted all its efforts to cold storage business.

C. A. M. R. Holds Election

Bob White, sales consultant for Doughboy Mills, Inc., New Richmond, Wis., was elected president of the Chicago Association of Manufacturers' Representatives at the annual meeting on December 12. Other officers for the new year include E. D. Johnson, R. B. Davis Sales Co., first vice president; T. J. Reynolds, Standard Brands, Inc., second vice president; J. P. Canepa, John B. Canepa Co., treasurer; H. L. Fisher, Bosco Co., assistant treasurer; O. P. Walters, G. Washington Coffee Co., secretary, and E. H. Teetler, Durkee's Famous Foods, Inc., assistant treasurer. Ralph Keller, Geo. A. Hormel & Co., former president of the association, was named a director of the Chicago representatives' group.

Personalities and Events of the Week

Charles G. Steinhauser, 52, a wholesale meat merchant for many years, died on December 13 in his Buffalo, N. Y., home of a heart attack. A native of Buffalo, Mr. Steinhauser was the owner of the Steinhauser Meat & Provision Co. and formerly had conducted a meat business at Maple and High streets.

Theodore Crawford, 61, manager of the beef sales department of John Morrell & Co. at Topeka, Kans., died on December 13 in a Topeka hospital after a short illness. For 21 years he was affiliated with Swift & Company, and had been associated with Morrell for ten years.

Relief of the most critical phase of San Diego's meat shortage came recently when the local Cudahy Packing Co. plant was authorized to devote its entire output to the local market. Mayor Howard B. Bard issued a proclamation designating Tuesday of each week as meatless day in the city.

Profits of the 1943 "Little International" livestock show, which will be held on January 30 at Madison, Wis., will be invested in war bonds to help former college of agriculture students returning to the campus after the war, it was decided recently by the university Saddle and Sirloin club. Col. E. N. Wentworth, director of Armour's livestock bureau, presented the club a cup for winning the national Saddle and Sirloin essay contest three years in succession. Col. Wentworth predicted that home slaughtering of animals and the use of cold storage lockers for meats would be curtailed as soon as an official meat rationing program goes into effect.

There can be no horse meat offered for sale in Philadelphia legally, or elsewhere in Pennsylvania for that matter, unless a state law prohibiting its sale for human consumption is amended, it was pointed out recently by Dr. Elkan H. Yunker, chief of the milk, livestock, meat and food division of the Philadelphia health department. Dr. Yunker said that while there is no objection to the use of horse meat, provided the horses were raised with the same care as beef cattle, he did not believe that young horses are being killed for meat. A good young horse, he said, is more valuable on the hoof today than slaughtered as meat.

In Newark, N. J., an organization is being formed to deal with questions arising from supervision of the preparation and sale of kosher meat in the city. A special mayor's committee was appointed some time ago to investigate the problem as a result of complaints that abuses had crept into the preparation and sale of kosher meat in Newark.

The Axis got a quadruple answer



HOW OPA SAYS IT SHOULD BE DONE

Paul A. Goeser, National Live Stock and Meat Board, wielding the knife in a recent demonstration at the Hotel Pennsylvania, New York, designed to show 500 local butchers and wholesale meat dealers how beef is to be cut in accordance with the uniform system set up under MPR 169, revised. Fred Waller, OPA representative from Washington, provided explanatory remarks at the demonstration.

from the Oklahoma City plant of Armour and Company early this month when four related employes enlisted simultaneously in the Army Air Forces. The boys were Floyd and Lloyd Ormiston, 19-year-old twin brothers, and Leland and Elmer Watkins, 19 and 18, respectively, cousins of the Ormiston twins.

Milford H. Cain, president of Cainco, Inc., Chicago, manufacturers of seasonings and sausage manufacturers' specialties, who recently underwent a major operation at Mercy hospital, is now convalescing at his home. He hopes it will not be long before he will again be able to see his many friends.

A cold storage plant at Clarksdale, Miss., recently found it necessary to refuse additional storage temporarily because the amount of beef and pork coming in was more than the plant could handle. During the preceding two weeks, plant officials said, nearly 1,000 hogs and more than 100 head of beef, in addition to chicken, fish, sheep and game of all kinds, were brought to the plant lockers.

Philip D. Armour, Chicago industrialist, has been appointed chairman of a special Chicago unit of the Army Air Force's contract negotiation division at Detroit. The move was designed for the convenience of Chicago area business men.

George R. Hagelskamp, 49, lifelong resident of Indianapolis and for many

IT'S NICE TO BE REMEMBERED

Daniel C. ("Bud") Smith, artilleryman, formerly affiliated with the advertising department of Wilson & Co., Inc., getting his first of many enjoyments from the Christmas gift package provided by the company. Nearly 3,000 former Wilson employes now in the nation's armed forces received similar packages from the company this Yule-"Christmas away tide. from home isn't so tough," said Bud, "when you see how swell you're remembered." He formerly worked in the Philadelphia district.



years affiliated with the beef sales department of Armour and Company, passed away recently at his home in Lindbergh Heights after a week's illness.

The municipal abattoir committee of the St. John, N. B., county council, has completed arrangements with J. C. Klaehn, of Kitchener, Ont., for a survey of conditions leading to the establishated abattoir within the county. Mr. ment of a municipally owned and oper-Klaehn, considered an expert in the meats field, will 'oe paid \$17.50 per day.

Processing of hogs into ham, bacon and other products is a manufacturing process, it was ruled December 7 by the Virginia supreme court in affirming the decision of the Richmond circuit court in the case of the Commonwealth vs. Leonard Meyer. "A hog on the hoof put through plaintiff's packing plant is no longer a hog," the court stated. "It comes out as hams, shoulders, middlings, sausage, souse, chitterlings and other articles of commerce fit for consumption."

Murphy-Norris Co., Chicago provision brokers, are moving on or about January 1 to new and larger quarters on the forty-first floor of the Board of Trade bldg. They will retain their present phone number, Harrison 5144 to 5147.

Louis Francis Landwerlen, 78, president of the Landwerlen Leather Co., Indianapolis, died on December 11 in St. Vincent's hospital after a short illness. He arrived in Indianapolis 60 years ago, establishing the firm in 1908.

A building permit has been issued to John Morrell and Co. for the construction of a concrete tower on N. Webster ave. in Sioux Falls, S. D.

Christian T. Gross, associated with the wholesale and retail meat business in Milwaukee for over 60 years, dies in December 12 on his eighty-second birthday in a local hospital. Mr. Gross was associated for many years with his brothers in the wholesale meat packing firm of S. A. Gross & Brothers Co., which was sold to Armour about 20 years ago.

Santa Maria Packing Co. is the firm name under which M. S. Penchin has obtained a certificate to conduct business at 604 First ave., Puente, Calif.

Willis R. Hales, manager of the Pasco Union Stockyards, Walla Walla, Wash., died December 9.



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Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zipps back the casing, cuts patties as wanted . . . no forming . . then keeps what's left in the

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Swift Sales Rise. **Net Down Slightly** in First War Year

DOLLAR sales of Swift & Company rose 38 per cent to \$1,409,405,770 during the fiscal year ended October 31,

1942, and net in-come—in spite of late losses in fresh beef and pork-totaled \$16,972,721, or slightly under earnings in the 1941 fiscal year.

According to the report of John Holmes, president, Swift tonnage of foods and other products increased 6.8 per cent in 1942 over the preceding year. All principal products showed a



JOHN HOLMES

substantial gain in volume. Total meat operations were generally profitable, although heavy losses did occur during the latter part of the fiscal year in the fresh beef and pork sections. Fortunately, says president Holmes, these losses were offset by profits in other sections.

Swift & Company's taxes—federal, state and municipal, including unemployment insurance and old age benefit taxes-amounted to \$34,695,329, or more than double net earnings for 1942. Four regular dividends and one extra, each of 30c per share, were paid during the year. Dividend payments totaled \$8,882,952 and the balance of earnings-\$8,089,769-was transferred to surplus. However, in view of future uncertainties, the firm's general reserve was brought up to \$16,000,000 by transferring \$3,444,233 from surplus.

Assets and Liabilities

Current assets on October 31 amounted to \$220,497,144, of which \$28,966,720 was in cash and \$114,184,-825 in inventories. The elective method of inventory pricing, commonly called "last-in first-out," which was adopted for certain products last year, has been extended this year to beef, lamb, and veal, thus placing practically all major products under this plan. Current liabilities as of October 31 totaled \$49,-358,633. The company is in a good position on long term debt, the total being only \$22,500,000 in debentures bearing a relatively low rate of interest.

As mentioned previously, Swift has a general reserve of \$16,000,000 and a reserve of \$5,767,000 for inventory price decline.

Explaining losses on fresh pork and beef under price ceilings, President Holmes declared:

"Bluntly stated, competition forced us to pay more for cattle and hogs than we could realize, under our ceiling limitations, for the fresh meat and byproducts from this livestock. You may wonder why meat packers would buy cattle and hogs, only to realize a loss on each head handled. I can assure you that we have often questioned this ourselves. In our own case, we were asked to furnish large quantities of beef, in particular, to the armed forces. We felt it was our obligation to do this. considering the conditions to be temporary, even though it resulted in substantial losses. We also felt an obligation to take care of a reasonable proportion of the requirements of our customers for sale to civilians.

"In the past, when normal competitive trading conditions prevailed, periods of excessive losses in the fresh meat sections have been of relatively short duration. In recent months losses have continued for a longer period than usual because demand continued to exceed the available supply without the corrective effect of a price 'brake' on demand, due, of course, to the imposition of ceiling prices. . . .

Ceiling Changes May Help

"It would seem reasonable to assume that an industry so fundamental to the economic life of the country would be allowed to operate at a profit. We are hopeful that the recent change in ceiling prices for beef and pork, which establish uniform basic ceiling prices for all meat packers, will be helpful in reestablishing moderate profits in the fresh beef and pork sections."

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Other Swift activities of the year included the awarding of 21 fellowships to colleges and universities in the field of nutrition research, filming of "Hidden Hunger" as a contribution to the National Nutrition Program, publication of a popular booklet on nutrition and participation in the founding and support of the Nutrition Foundation, Inc.

Because of the large requirements of the armed services and increased purchasing power in the hands of civilians, all parts of the business were required to make a greater effort in 1942.

"As an illustration of the nature of volume increases," said Mr. Holmes, "whereas in 1941 we were equipped to produce less than 2,000,000 lbs. of canned meat a week, we are now able to turn out more than 8,000,000 lbs. a week. During the year, we produced approximately 250,000,000 lbs. of canned pork, of which about 80 per cent went to the government.

"We are daily devising new ways of saving critical materials. Many of our salesmen are now using bicycles, street cars, and busses or are walking when practical. It is estimated that-with the unusual conditions of demand for our products-the readjustments we have been able to make will reduce our passenger car and truck mileage by more than 45,000,000 miles a year, saving 4,000,000 gallons of gasoline and some 1,300 tires."

As of December 15, 1942, Swift & Company had over 8,000 men in the armed forces. Employes of the com-

(Continued on page 20.)



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Recent WPB and OPA Orders Affecting the Meat Industry



IN RECENT days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and announcements affecting the meat packing and sausage manufacturing industry:

AND OILS .- Important changes in General Preference Order M-71, which governs the use and dis-tribution of fats and oils, have been made by WPB through issuance of M-71 as amended. The most important change was the broadening of quota restriction exemptions in the export field. Prior to amendment, the 200 million lbs. of fats and oils exported annually to Canada, and the 170 million lbs. exported to other countries were exempt from quota restrictions. This remains in effect, but in addition provision is made that a supplier may ship the quota of fats and oils he is allowed even if they are incorporated in finished products. However, permission to ship such products may be granted only when export licenses are issued by the Board of Economic Warfare. The amended order also makes clear that fats and oils used in the manufacture of nondetergent soap are exempt from quota restrictions. The order also provides that in the future it will not be necessary for a manufacturer to buy all the facilities of another manufacturer in order to obtain the quota of the seller in a particular class of use.

TRUCKS .- The ODT has announced that all truck owners whose certificates of war necessity do not provide sufficient mileage and fuel allotments for their necessary operations should: a) Estimate carefully what additional requirements will be, and don't ask for more mileage and fuel than are actually needed to carry on essential operations efficiently; b) After estimating additional requirements, proceed at once to request a change in the certificate. If too long delayed, it may be impossible to correct the certificate before the end of the period in which temporary rations may be issued. This period ends January 31, but all requests for corrected certificates should be in the hands of the ODT long before this.

MANPOWER. — Official estimates have been made that the total armed forces (not including officers) will be increased from approximately 5,500,000 now to 9,700,000 by the end of 1943 (7,500,000 Army, 1,500,000 Navy, 400,000 Marines, and 300,000 Coast Guards), indicating a minimum need of 4,200,000

men for the armed services during 1943—an average of 350,000 a month, without reference to replacements.

USED MACHINERY.—The selling price of a used machine, one of the fac-tors in the definition of "critical indus-trial machinery" as given in General Limitation Order L-83, as amended, has been clarified by Interpretation No. 1 of the order, issued recently by the Director General for Operations, WPB. The order provides that the value of a new or used critical industrial machine (including some packinghouse machinery) shall be its selling price. Interpretation No. 1 clarifies the term "selling price" by pointing out that in the case of a used machine the term includes not only its selling price, but also the cost of repairing or reconditioning neces-sary to make the machine an effective instrument. Thus the sale of a brokendown machine at a price below the limitation established by the order, followed by related repairing or reconditioning, does not place the sale beyond the scope of the Order L-83.

FLASHES ON SUPPLIERS

WESTINGHOUSE ELECTRIC & MFG. CO.—David S. Youngholm, vice president, Westinghouse Electric & Mfg. Co., in charge of the lamp division, died recently from a sudden heart attack at the age of 53. Under his direction the Westinghouse lamp division was converted to 95 per cent war production.



You never take a chance on insulation failure when you protect it with Angier Brownskin Vaporseal.

Resilient

Brownskin Vaporseal creped texture allows it to S-T-R-E-T-C-H and not rupture under building stress and strain and various climatic conditions.

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cores. Fuller Brush Refills contain heavier pack of material, held in

indestructible steel backing. Will outwear ordinary brushes four to

Also try our complete line of Floor Brushes,

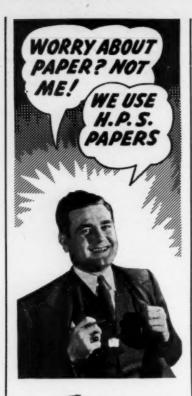
Mops, Dusters and the famous Fuller Fiber Broom.

The FULLER BRUSH Company

Industrial Division, Dept. BC

1596 MAIN STREET - HARTFORD, CONN

The National Provisioner—December 28, 1942



HERE are many technical reasons why it is advantageous for meat packers to wrap their products in HPS Papers. Each paper in the HPS line is scientifically processed to meet specific requirements, and each has become a leader in its class because it fulfills its purpose with distinction and economy.

But aside from the technical considerations, there's another advantage to be derived from using HPS Products: the feeling of security and assurance you enjoy when you know you are getting the best service and the best paper to be had.

HPS customers know from long experience that the surest way to end worries about paper is: Let H. P. Smith Paper Company do the worrying.

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WAXED DILED & WET-STRENGTH PAPERS

BAI Chief Reports Large Increase in Inspection Volume

A GREAT expansion in the number of animals processed under federal inspection was one of the developments of the 1942 fiscal year mentioned by Dr. John R. Mohler, chief of

the Bureau of Animal Industry, in his annual report just made to Secretary of Agriculture Claude R. Wickard.

The federal meat inspection service, one unit of the Bureau, supervised the slaughter and processing of more than 86,000,000 food animals during the last fiscal year, as compared with a total of



J. R. MOHLER

about 70,000,000 animals in normal years. Much of the extra meat went to the armed forces and into lend-lease shipments.

Under the direction of Edward C. Joss, chief of the meat inspection division, inspection of cattle, sheep, swine, goats, a small number of horses, and meat products from the foregoing species was conducted at 679 establishments in 264 cities and towns. During the year inspection was begun at 30 establishments and withdrawn from 20. The number of animals slaughtered and amount of meat and products inspected during preparation exceeded those of previous years.

Late in the fiscal year, Congress by joint resolution authorized the Secretary of Agriculture to provide federal meat inspection during the war emergency at meat-packing establishments engaged in intrastate commerce only, in order to facilitate purchase of meat and products by federal agencies. Ante mortem and post mortem inspection of animals in the fiscal year 1942 is shown in Table 1.

Meat and meat food products prepared and processed under supervision are shown in Table 2, which is a record only of inspection performed and not of the actual quantity prepared.

During the 1942 fiscal year the Bureau inspected and passed for condition and conformance to specifications for other government agencies 382,608,934 lbs. of meat and meat food products. Of this total, 338,906,062 lbs. were

TABLE 8.—MEAT AND MEAT FOOD PRODUCTS
PREPARED AND PROCESSED UNDER SUPER.
VISION, FISCAL YEAR 1942

VIBION, FIBUAL YEAR IS	752
Product Placed in cure:	Quantity Pounds
BeefPork	151,030,473 3,059,119,590
Smoked and/or dried:	
Beef	65,444,059
Sausage:	
Fresh, finished	679, 191, 782
Loaf, head cheese, chili con carne jellied products, etc	157,516,953
Cooked meat:	
Beef Pork	
Canned meat and meat food products	:
Beef Pork Sausage Soup All other	749,120,448 173,429,571 268,253,890
product Bacon, sliced	Quantity Pounds . 346,245,072
Lard:	
Rendered	.1,401,367,892
Rendered pork fat:	
Rendered Refined Canned Claned Oleo stock Edible tallow Compound containing animal fat. Oleomargarine containing animal fat. Miscellaneous Horae meat, chopped.	95,083,178 7,842,631 154,255,020 78,364,294 216,471,725 54,989,358 53,451,273
Total	pounds" as

"This figure represents "Inspection pounds" as some of the products may have been inspected and recorded more than once owing to their having been subjected to more than one processing treatment, such as curing first and then canning.

passed for the U.S. Navy and 15,189,658 lbs. were passed for the Marine Corps.

Research work, also geared to wartime needs, dealt with ways of controlling diseases and parasites, increasing efficiency in animal production, improving livestock products, and providing war agencies with needed technical information. Many of the intensified research projects concerned meat, leather, wool, casings and eggs.

Dehydration Work

Research on the dehydration of meat, carried on by the Agricultural Research Administration in cooperation with other agencies, yielded practical methods of preparing products having good keeping qualities, nutritive value and palatability. Other meat studies of the Bureau of Animal Industry, designed to prevent spoilage, showed that beef loins wrapped to exclude air and kept 48 weeks at 0 degs. F. were still a desirable food, but a temperature of 15 degs. F. was less satisfactory for keeping the meat so long a time.

In a study to find wartime substitutes for paper and other wrapping materials used in protecting meat in freezer storage, dipping of frozen samples into melted lard gave promising results.

TABLE 1.—ANTE MORTEM AND POST MORTEM INSPECTION OF ANIMALS, FISCAL YEAR 1948

		Ante mortem	inspection		Post	mortem inspe	ction
Kind of animal	Passed	Suspected ¹	Condemned	Total	Passed	Condemned	Total
Cattle		106,243	4,493	11,767,096	11,696,094	65,652	11,761,746 5,544,745
Sheep and lambs		8,358 7,413	3,866 7,674	5,548,431 18,555,117	5,523,315 18,484,790	21,430 62,515	18,547,305
Goats		14	20	9,518	9,445	53	9,496
Swine	50,004,268	129,784	18,216	50,152,218 30,810	50,005,752 30,544	128,119 243	50,133,871 30,787
Total		251,804	34,291	86,063,190	85,749,940	278,012	86,027,952

1 "Suspected" is used to designate animals suspected of being affected with disease or condition that may cause condemnation in whole or part on special post mortem inspection.

After 20 weeks of storage the treated samples lost no weight at either 18 degs. or 0 degs. F. A thin coating from a single dipping of lard was as satisfactory as a thick coating. Beef tallow and a mixture of equal parts of beef tallow and lard were less satisfactory, as they chipped off easily, especially the former. A water glaze equal to 10 per cent of the weight of the frozen meat evaporated in two to four weeks.

Temperature and Salt Absorption

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61,746 44,745 47,305 9,496 33,871 30,787 27,852

n that

A study was begun to determine effect of curing temperature on rate of salt absorption by hams. The hams were cured in brine for a maximum of 60 days, followed by 42 days in storage at 30, 42, and 55 degs. F. Up to 30 days in brine cure, the hams cured at 42 degs. contained a higher percentage of salt than those cured at 30 degs. or 55 degs. After 30 days, the hams cured at 42 degs. and 55 degs. had about the same salt content, and those cured at 30 degs. had less. Weight increase was most rapid at 30 degs. followed closely by 42 degs. With increase in salt content there was a decrease in moisture of the lean, it being least rapid at 55 degs. and most rapid at 42 degs. Spoilage was noted 30 and 45 days after the hams had been placed in brine, as well as after 42 days of storage in the hams cured at 55 degs.

A second experiment involved chilling carcasses at 55 degs. F., pumping strong sterile brine into the lean portion of trimmed hams at several points, equal in quantity to 10 per cent of the original weight, followed by immersion in brine for 14 days at 55 degs. Before being placed in brine, these hams contained enough salt to prevent spoilage, but it was unevenly distributed. After 14 days in cure they contained only slightly less salt than did the hams in the first experiment after 45 days of curing. Air storage for 14 days resulted in more uniform distribution of salt but not so uniform as that from the 42 days of curing previously mentioned.

In similar work with the Maryland Agricultural Experiment Station, pumping with strong brines resulted in pocketing of these solutions, with an uneven distribution of salt throughout the muscles. Arterial pumping produced a more even distribution of salt, which appeared to be little influenced by pressures ranging from 10 to 40 lbs. A simple gravity method to provide a rapid means of arterial injection was developed. It produced a better distribution of salt than any of the others, including the regular brine immersion.

Tenderness as affected by temperatures of 18 degs and —10 degs. F. was studied in lamb legs, loins, and ribs. Legs and loins frozen at —10 degs., thawed at 45 degs., and heated to an internal temperature of 149 degs. in a ventilated electric oven at 302 degs. were 24 and 28 per cent more tender, respectively, than paired samples frozen at 18 degs. The difference in tenderness of rib samples was smaller but had the same trend.

To find a more accurate method for evaluating grade of carcass, analysis was made, in cooperation with the Agricultural Marketing Administration, of data from lamb carcasses representing 30 of each of the six recognized official grades. So high was the correlation between percentage of separable fat of the rib cut and grade of carcass that the former may be useful in estimating the latter. Tentative grade limits for separable fat of the rib cut were established.

As an aid to meat and leather conservation, Bureau specialists investigated the dipping of cattle to destroy grubs. This pest has caused great damage by infesting the backs of cattle where they affect the flesh and also make holes in the hides. One dip tested destroyed about 98 per cent of the grubs. Dipping for 2 minutes was found to be about as effective as the use of standard washes which required much more labor in application.

Investigations of animal fibers included methods of obtaining adequate supplies of shearling pelts. These are lambskins and sheepskins having a fleece length suitable for the manufacture of suits for aviators and troops exposed to low temperatures. Other fiber studies related to bristles needed in great quantities by the brush industry for meeting Army and Navy uses.

The great need for sound sheep intestines, free from injuries often caused by nodular worms, was the basis for

continued study of ways to combat this common parasite. Sheep intestines are needed for sausage casings and production of absorbable surgical sutures. The drug, phenothiazine, previously shown to be effective in removing nodular worms, was used in several ways, all of them beneficial. One test showed the feasibility of treating sheep in the winter with the drug mixed in the feed.

Conservation of the health of livestock in the United States received special attention during the year in connection with the nation's vast food program. Satisfactory methods of curbing the principal diseases of food animals have been developed, Dr. Mohler pointed out, and campaigns for the complete eradication of several dangerous maladies are well advanced.

Shipments of animals interstate were closely supervised during the year by veterinary inspectors to prevent the spread of livestock diseases. Such spread is likely to occur, in the absence of inspection, when animals affected with communicable maladies are reshipped for breeding or feeding purposes. The inspectors examined approximately 20,000,000 cattle, 22,000,000 sheep, and 29,000,000 hogs.

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2500 IRVING PARK BLVD., CHICAGO

Also BULL - STAG - COW

stamps — singles or combinations — at low prices.

Swift Financial Report

(Continued from page 16.)

pany are now purchasing bonds at the rate of \$10,500,000 per year through the payroll savings plan.

Consolidated balance sheet and the consolidated income statement and earned surplus account follows:

CONSOLIDATED BALANCE SHEET

October 31, 1942 (Consolidating all wholly-owned domestic and Canadian subsidiaries)

Current Assets:		
Cash		\$ 28,966,720
Accounts and notes receiv-		WO 044 400
able, less reserve		76,641,489
Products	99 028 478	
Ingredients and supplies	15, 156, 347	
- and topping	20,200,011	
		114,184,825
Due from domestic subsid-		
iaries-not consolidated,		704,110
current		104,110
Total current assets		\$220,497,144
Investments:		
Securities of subsidiaries-		
not consolidated-		
Domestic:		
A. C. Lawrence Leath-		
er Co, cost, less re- serve of \$1,813,660\$	9 641 797	
Others, at cost	683.311	
Foreign:	000,011	
Great Britain,		
at cost \$ 1,7	98,200	
Continental Eu-		
rope—cost, less reserve of		
\$277.407		
4211,101		
	1,798,200	
Miscellaneous securities,		
cost or less	505,826	
_		11,629,064
Other Assets:		11,000,001
Equity in mutual casualty		
company\$	2,681,730	
Long term receivables, less		
reserve	1,459,429	
Post-war refund of excess profits taxes	2,065,212	
pronts taxes	2,000,212	
		6,206,371
Fixed Assets:		
Property, plant and equip-		
ment, at appraised value		
January 1, 1914, plus subsequent additions at		
cost\$2	07.824.506	
Less Reserve for depre-	,,	

Recent Meat Research

101,323,492

1.994,729

\$341,650,800

ess: Reserve for depre-ciation and depletion. 106,501,014

Total Assets

(Continued from page 12.)

multiplication. A large proportion of the organisms are lipolytic, proteolytic and "oxidase"-positive-which means that they will attack fats and proteins and will speed up oxidative changes. One or more parts of chlorine per million markedly reduced the number of organisms. So it may be in order to chlorinate well water that is to be used in the preparation of certain meat products.

LITTLE THINGS IN WATER AND SALT

J. A. Dunn, Diamond Crystal Salt Co., has discussed (Food Industries, August, 1942, p. 41) the little things that count for deterioration in foods. He points out that copper and iron in small quantities may have a very bad effect on fats, enzymes and vitamins, and believes that other mineral ele-

LIABILITIES

Current Liabilities: Notes payable	Nothing
Accounts payable, including payrolls, in- terest, etc.	12,165,651
Accrued general and social security taxes	3,211,666
prior years (subject to final determi- nation). Due to subsidiaries—not consolidated—	32,289,249
domestic	35,343
foreign Serial debentures due May 1, 1943	$\substack{426,724\\1,250,000}$
Total current liabilities	49,358,633
Long Term Debt: Twenty-year 2%% deben- tures, due May 1, 1961. \$ 12,590,000 Serial debentures 1.00% to 2.05%, due May 1, 1944 to May 1, 1951, inclusive 10,000,000	
Beserves:	22,500,000
General reserve \$ 16,000,000 For inventory price decline 5,767,000	
Capital Stock and Surplus: Capital stock, par value \$25— Authorized and issued— 6,000,000 shares\$150,000,000 Earned surplus\$99,842,152 Less: Treasury stock -77,732 shares, at less than cost	21,767,000
Total shareholders' in-	
vestment	248,025,167
Contingent Liabilities: Possible liability arising out of sundry lawsuits, which, in the opinion of the officers and general counsel of the company, does not exceed \$250,- 500.	
Total Liabilities, Capital Stock	

ments are also implicated. Among those named are manganese, calcium and magnesium. The latter two elements are found in certain types of hard water as carbonates and in others as chlorides and sulfates. They may also be found in certain types of salt. Calcium and magnesium are known to have a hardening effect on vegetables and shrimp. They also may have an effect on the texture of meat cured with such salts. This point is not proved in the article, but if true it may account for some of the difficulties encountered by some curers.

HOW MANY PACKERS RUIN GOOD MATERIAL?

The packers of poultry come in for a good panning by Miss Vera Megowen of tea room fame in Evanston, Ill., and surrounding areas. She has dealt at some length (Food Industries, June, 1942, p. 63) with difficulties experienced in getting satisfactory poultry to meet the discriminating taste of her customers. While the inspection service of the Bureau of Animal Industry practically obviates the marketing of product contaminated with contents of the gall bladder or intestine, there may be some in the meat trade who will profit from a careful reading of the reactions of a large user of a meat product toward carelessness in dressing it.

NIACIN IN FOODS

Those interested in knowing the nicotinic acid contents of various foods will find the tables given by Robert W. Mc-Vicar and George H. Berryman (Journal of Nutrition 24:235, 1942) of much value. Other papers dealing with this important vitamin will be found in the same journal (Dann and Handler, Journal of Nutrition 24:153).

CONSOLIDATED INCOME STATEMENT AND EARNED SURPLUS ACCOUNT

November 1, 1941 to October 31, 1942 (Consolidating all wholly-owned domestic and Canadian subsidiaries) Sales, including service revenues...\$1,469,405,770 Cost of Sales and Service, including transportation, but excluding the charges deducted below......1,289,928,449

8 110,477,321 trust Provision for doubtful ac-472,612 76,450,253 Operating income \$ 43,027,068

Other Income:
Dividends received—
From subsidiaries—not
consolidated:
Domestic \$ 1,090,905
British 414,573 194,454 39,565

Interest Charges:
On long term debt, including expense\$
Other interest 1,257,222 \$ 43,580,436

1,810,500 44,837,658

154,731

96,457,681

319.203 \$ 43,425,705

Other income taxes..... 1,085,246

Net Income for Year... Earned Surplus, Nov. 1, 1941 \$ 16,972,721 95, 196, 616 \$ 112,169,337 Dividends Paid During Period ended Oct. 31, 1942, \$1.50 per share. Appropriated to General Beserve

12,327,185 Earned Surplus, Oct. 31, 1942.....\$ 99,842,152

LIST SHOWS LABOR PICTURE

A new list of 270 industrial areas, showing that current labor shortages exist in 102 areas, shortages are anticipated in 77, and labor surpluses are current in 91, has been prepared by the War Manpower Commission, Chairman Paul V. McNutt announces. The lists are furnished to the War Production Board and government procurement agencies for guidance in placing war contracts with consideration for manpower factors, and are revised periodically.

The list of 270 areas made public is the first revision announced since the original list of 227 areas was issued October 20. With the addition of 48 new areas, the list now includes all cities of 50,000 or more population.

AMI Container Tests

(Continued from page 9.)

449

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it receives in the machine before damage occurs.

The drop test employs a sling to hold the box, a scale or measuring stick to set the height accurately, and provision for releasing the box so that it falls freely on a solid surface. Corners of the box are numbered from 1 to 8, and successive drops are made in rotation on the numbered corners.

In the American Meat Institute tests, every can in every box was labeled to indicate its position within the box. After each test, the cans were removed and examined critically by can company representatives for loss of vacuum, dents, and cuts or other damage to the sides, seams, rims, top and bottom. Each instance of damage was recorded, with the different types of damage given weights in proportion to their seriousness and a score determined for each hox.

The nailed box with no interior packing was tested first in each case and the amount of rough handling which caused it to fall was taken as standard for the succeeding boxes. In the drop test, four drops on the corners from a 30-in. height caused the nailed box to fail. In the drum test, 42 falls caused one nailed box to fail and 40 falls caused a second to fail. In the first series of tests, boxes of each construction were tested as follows:

1) One box received four 30-in. drops on the corners; 2) One box received 42 falls in the revolving drum; 3) One box received 40 falls in the drum. In two groups, one box was soaked in water for one hour and after draining 30 minutes was given 42 falls in the drum. In the second series of tests, three types of interior packing and five boxes for 12 6-lb. cans, with each type of packing, were given 42 falls in the revolving drum.

One of each type was tested 36 falls, then soaked in water for one hour, drained for one hour and given six more falls. For the 21/2-lb. cans, a pack of 18 was decided on and two types of interior packing were tried in both nailed and wirebound boxes.

Boxes composed of other materials will be studied in later AMI tests.

AD EXPLAINS ARMY BEEF TO PUBLIC

The January national magazine advertising of Armour and Company reveals to the public how beef has been streamlined for war, with a complete explanation of the new boneless beef now being used for military and lendlease shipment.

The ad tells how boneless beef was developed by the Quartermaster Corps, in cooperation with packers. All bone and waste are removed, it points out, and when packed and frozen the beef requires 60 per cent less space than the old-style beef quarters shipped during World War I. Photographs incorporated in the colorful ad include many that appeared in Armour's recently released booklet, Food for Freedom (see THE NATIONAL PROVISIONER, Nov. 7, 1942).

This ad is sixth in a series launched last September to tell the public how Armour and the meat industry are contributing to the war effort. The advertisement appears in the Saturday Evening Post, McCall's and Woman's Home Companion.

Amend Restriction Order

(Continued from page 7.)

used portion of his quota for such type of controlled meat for Quota Period 1 in an amount not exceeding 10 percent of such quota and any slaughterer may, during Quota Period 1, deliver controlled meat against his quota for such type of controlled meat (other than beef) for Quota Period 2 in an amount not exceeding 10 percent of his quota for Quota Period 1.

Section 1467.903 Quotas established. (a) The quota of a slaughterer for each type of controlled meat for Quota Period 1 a shall be the conversion weight obtained by multiplying the quota base for such type of controlled meat by the percentage set forth below:

ace toren	-	•	**		**	*																	
Type of C	0	n	t	r	o)	u	6	d		3	g	6	8	t									Percentage
Beef																							
Veal						0										 			۰	۵			100
Lamb	8	10	Ю	ŧ	ł	m	U	t	ŧ	0	8								۰				95
Pork .																							75

The quota of a slaughterer for each type of controlled meat for Quota Period 2 shall be the conversion weight obtained by multiplying the quota base for such type of controlled meat by the percentage set forth below:

Type of Co	91	a	٤	T	ď	а	u	e	ı¢	ı	1	М	ľ	81	a	ŧ										Percentage
Beef .																										70
Venl.													۰													70
Lamb	4	R	E	K	i		ľ	u	ŧ	11	ti	ti	0	n				0		9						75

Section 1407 904a Restriction on deliveries dur-ing Quota Period 2. (a) During Quota Period 2, no slaughterer shall deliver, before any date set

forth below, more controlled meat of any type than the percentage of his quota for that type shown opposite such date:

Date																Percentage
January 1, 1943.			٠					0								10
February 1, 1943		0	0	0	0	D	0	۰	0			0	0			40
March 1, 1943		D	0	0	0			0			٥	٥				70
April 1, 1943						0		0	0	0	٥	٥	٥		0	100

(b) The percentage in paragraph (a) of this section shall be computed on the basis of the quota of a slaughteer remaining after deducting therefrom all charges, if any required by paragraphs (b) or (c) of Section 1407.002, or by any adjustment, exception or authorisation granted by the Office of Frice Administration, Washington, D. C.

(c) During Quota Period 2, no non-quota slaugh-terer shall deliver, prior to any date set forth in paragraph (a) of this section, more controlled meat of any type resulting from his own slaughter than the percentage shown opposite that date, of his deliveries of controlled meat of that type re-sulting from his own slaughter during Base Pe-riod 2.

(d) For the purposes of this section, the trans-fer or shipment of controlled meat to any branch or branch house of a slaughterer or non-quota slaughterer shall constitute a delivery.

(e) Deliveries made by a slaughterer, without charge against quota, in accordance with the pro-cedure prescribed by Section 1407,912a, and deliv-eries by a non-quota slaughterer which are not subject to the restrictions of Section 1407,904, shall not be subject to the restrictions of this section.

Section 1467.905 Base and Quota Periods estab-liahed. (a) There are hereby established the fol-lowing quota periods:

This 10 percent is applicable only to a slaugh-terer or non-quota slaughterer who elects to begin Quota Perlod 2 at 12:01 a.m., on December 20, 1942, pursuant to Section 1497.995.

1942, pursuant to Section 1497.3905.

1) Quota Period 1: October 1, 1942 to December 31, 1943, inclusive; 3) Quota Period 2: January 1, 1943 to March 31, 1943, inclusive; 3) Quota Period 3: April 1, 1943 to June 30, 1943, inclusive; 4) Quota Period 4: July 1, 1943 to September 30, 1943, inclusive.

4) Quota Period 4: July 1, 1943 to Reptember 30, 1943, inclusive.

However, any slaughterer or non-quota slaughterer may elect to have Quota Period 1 end and Quota Period 2 begin, with respect to his operation, at 12:01 a.m., December 20, 1942. Such election shall be effective only if made in writing, adversade to the Office of Price Administration, attention food rationing division, and delivered or post marked on or before December 24, 1942.

A slaughterer who makes such an election shall take an inventory of his stocks of controlled meat as of 12:01 a.m. December 20, 1942. Furthermore, a slaughterer who makes such election, shall file with the order of Price Administration, as attement in writing signed by him, by a partner of bar amanager of the file of the control of the

In the case of a slaughterer, such deliveries shall be computed in the manner prescribed by paragraph (a) of Section 1407.007 and his statement shall set forth, separately, figures covering each of the subparagraphs of that paragraph.

In the case of a non-quota slaughterer, statement shall show, separately, the converged to the convergence to the converged to the convergence to the converged to the convergence to the converge

weight of:

1) Controlled meat of each type resulting from
his own slaughter delivered by him to persons
referred to in and in accordance with the procedure prescribed by Section 1407.912 (a), (b),
(c), or (d), and

2) All other controlled meat resulting from his own slaughter delivered by him.

Statements required by this section shall be filed on or before December 31, 1942, unless an extension is granted by the director of the food rationing division.

Boction 1407.925 Effective dates of amendments.
(1) Amendment 9 (Sections 1407.902 (b), 1407.903
(a), 1407.904a, 1407.905 (a) and 1407.925 (i) to Restriction Order No. 1 shall become effective as of December 18, 1942.

CANNED MEATS - "PANTRY PALS"



We are participating in the

SHARE-THE-MEAT PROGRAM

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MULTIPLY PROFITS

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Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like thain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the juicy texture, the uniform mildness and the even, eyecatching pink color. Prove it to yourself! Write for a demonstration in your own plant.

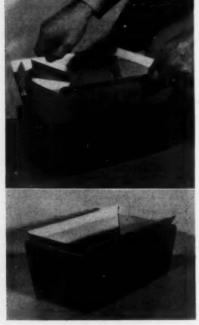


H. J. MAYER & SONS CO.

NEW EQUIPMENT and Supplies

PAPER LOAF PANS

Basic Food Materials, Inc., is now producing Bake-Rite paper meat loaf pans for baked meat loaves, souse, scrapple, chili bricks and other meat products. The new baking pan consists of an inner liner and a sturdy outer pan. The liner is a medium weight paperboard, having a laminated lining of



HOW LINER IS INSERTED

Upper photo shows one-piece paper liner being placed in position. Loaf pan ready for use appears in lower photo.

a special tasteless, grease-proof and moisture-proof paper. The outer pan is a heavy corrugated paperboard that acts as a holder and support for the inner liner.

The corrugated pans were designed originally to replace metal pans and save material vital to the war effort and do away with washing operations. The inner liner is designed for single use only, but it is reported that the outer pan may be used between 20 and 30 times before being discarded. It is said that the new pans will stand normal oven heat (180 to 325 degs. F.) without any trace of scorching. The meat comes in contact only with the inner liner, protected by a sheet of special paper which is absolutely tasteless. The sturdy outer pans are designed to hold perfect shape.

Reduced shrinkage is said to be another virtue of the Bake-Rite pans.

Ordinarily, loaves are removed from metal pans as soon as they come from the oven, but when using Bake-Rite the inner liner is removed and liquids are absorbed while the product is cooling. Meanwhile, the outer shell is relined with new fillers.

Bake-Rite pans may also be used for other products. Souse, scrapple and chili bricks may be formed and child in the pans, which come in various sizes and shapes. Another feature claimed for the paper and corrugated pans is that product may be delivered without removal from the inner linings, saving handling and wrapping costs.

Bake-Rite pans are shipped in bundles of 50 and 100 and are easily assembled. Liners are packed in cartons of 250 and it is reported that from 200 to 300 liners may be set up in an hour. The pans may be stuffed or filled by hand, the same as metal loaf pans.

FASTER FLOOR REPAIRS

Flexrock Co., Philadelphia, is now marketing Instant-Use, a ready-mixed floor patch that is said to enable repairs to be made quickly to ruts and holes, and the floor used immediately without any time required for setting or hardening of the material.

Instant-Use resurfacer may be used to patch or overlay all kinds of industrial floors, including concrete, brick, stone and asphalt. According to the manufacturer, patches made with the material may be subjected to heavy traffic immediately without damage. It is said to hold tight against the irregular edge of the original floor and smooth out to a fine feather edge in use.

The ready-mixed material is shoveled into the broken area after the surface has been cleaned and primed and is tamped down until the patch is smooth.



NO TRAFFIC DELAY

Loads may be moved across patched floor immediately after repair.

New Trade Literature

Valve Pressures (NL 997).—Allowable working pressures for valves and fittings shown in Frick catalog K are listed in a four-page bulletin just issued by the firm. Higher working pressures than those required for ammonia or Freon-12 service can now be applied to the valves and fittings in catalog K.—Frick Co.

Cleaning (NL 998).—Specific compounds and procedure for cleaning meat plant smokehouses, evaporating tanks, conveyors, racks, hooks, tables, tierces, slicing machines, refrigeration equipment, floors and walls, and for hog scalding and hog hair cleaning are included in a new 42-page "Foodplant Cleaning Handbook." Considerable attention is devoted to difficult packing-house cleaning problems and methods of using Magnus cleaners.—Magnus Chemicals Co., Inc.

Recorders (NL 999).—Operation-time recorders of the electrically-operated and mechanical types are presented in this bulletin and their application explained. The importance of such instruments in setting job standards and in cost accounting and production control is discussed. Diagrams show typical installations of recorders and complete specifications are included.—Foxboro Company.

Pumps (NL 987).—Features of Class GT two-stage centrifugal pumps are illustrated in a 12-page, two-color bulletin. The publication contains 28 photographs and cross-sectional views, performance tables and a tabulation showing friction of water in various sizes of pipe. The text cites applications in packing plants and other industrial units.—Ingersoll-Rand Co.

Strainers (NL 988).—A comprehensive bulletin covering "Ezy-Kleen" strainers has been issued by Blackmer. Text stresses importance of protecting pumps through use of strainers in intake lines and illustrates with cross-sectional views. Operation of four types of strainers is described.—Blackmer Pump Co.

To obtain information on new trade literature mentio ed in THE NATIONAL PROVISIONER, write:

PROVISIONER, write:	45
Editor THE NATIONAL PROVISIONER: Please send, without obligation, publicated listed below. (Give key number only):	əmi
Nos	
Name	
City	
Street	. 81

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out25	Tallows & Greases 28
Carlot Provisions 25	Vegetable Oils 29
Lard	Hides30
L. C. L. Prices 26	Livestock32

Hogs and Pork | Cattle and Beef

HOGS

Chicago hog market this week: Bulk all weights are 35 to 50c higher.

Tues Week ago

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i ues.	week ago
Chicago, top\$14.85	\$14.25
2 day avg 14.50	14.00
Kan. City, top 14.75	14.20
Omaha, top 14.75	14.10
St. Louis, top 15.00	14.35
Corn Belt, top 14.40	13.85
Buffalo, top 15.40	14.85
Pittsburgh, top 15.30	14.75
Receipts-20 markets	
2 days237,000	320,000
Slaughter-	
27 points*1,167,134	1,238,417
Cut-out 180- 22	0- 240-
results220 lb. 240	lb. 270 lb.
This week — 1.30 — 1	.42 - 1.83
Last week70 -	.86 -1.23

PORK

Chicago carlot nork:

omengo carrot pora.	
Green hams, all wts24 @24%	24 @24%
Loins, all wts23 @251/2	23 @251/2
Bellies, all wts.151/4	151/4
Picnics, all wts221/2	221/2
Reg. trim'ngs201/2	201/2
New York:	
Loins, all wts251/2@281/4	251/2@281/4
Butts, all wts30 @301/4	30 @301/4
Boston:	
Loine all wto 9514 @988	9514@9834

101113, all wts 20 72 (0 20 74	20 72 (0 20 74
Philadelphia:	
Loins, all wts 25 1/2 @ 28 3/4	251/2@28%
Lard—Cash13.80b	13.80b
Loose12.80b	12.80b
Leaf 12.40b	12.40h

*Week ended Dec. 19.

CATTLE

Chicago cattle market this week: Steers and yearlings strong to 25c higher. All cows 10 to 15c higher. Bulls up sharply.

mp britis pray.		
	Tues.	Week ago
Chicago steer, top\$	16.90	\$16.25
2 day avg	14.60	14.70
Kan. City, top	15.00	15.00
Omaha, top	15.70	15.00
St. Louis, top	15.50	15.00
St. Joseph, top	15.25	14.75
Bologna bull, top	13.25	12.90
Cutter cow, top	9.00	8.75
Canner cow, top	8.00	7.75
Receipts-20 markets		
2 days9	9,000	134,000
Slaughter-		
27 points*14	4,786	156,228

BEEF

Steer carcass, good 700-800 lbs.

Chicago\$19.00@20.50	\$19.00@20.50
Boston 20.00@22.00	20.00@22.00
Phila 20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50
Dr. canners, Northern 350 lbs. up144@164	14%@16%
Cutters, 400@450 lbs. 151/4 @161/4	15%@16%

Cutters,
450 lbs. up. .154

Bologna bulls,
600 lbs. up. .154

154

600 lbs. up..15¼
*Week ended December 19.

Chicago prices used in compilations unless otherwise specified.

STORAGE STOCKS

									I)(96	26	er	n	ber 1 (lbs.)
Pork				0		0									.282,100,000
Lard								9	9						. 50,688,000
All n	ne	38	ıt	8											.513,111,000

By-Products

HIDES

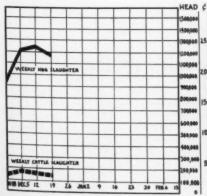
							Tues.	Week ago
Chicago hide	e	n	18	r	k	et	unchanged.	
Native cows							.151/2	.151/2
Kipskins							.20	.20
Calfskins							.251/4	.251/4
Shearlings .		0					2.15	2.15

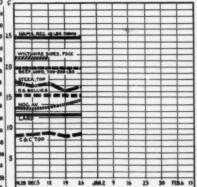
TALLOW, GREASES, ETC.

8.62 1/2
8.62 1/2
8.75
8.75
1.21
5.53
5.38
71.04
.12%n

BUSINESS INDICATORS

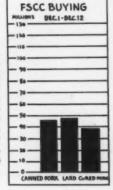
Wholesale Prices (1926=	100)
Dec. 1: 1942	Dec. 13 1941
All commodities100.5 Food104.0	93.1 90.4
Cost of Living (1923=10	00)
-	et. Oct. 42 1941
Combined Index 99	.5 92.0





PRICES, KILL AND FSCC BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, good beef, wholesale pork cuts and live hogs.



FOR VICTORY TODAY
AND SOUND BUSINESS TOMORROW



Get This Flag Flying Now!

This War Savings Flag which flies today over companies, large and small, all across the land means business. It means, first, that 10% of the company's gross pay roll is being invested in War Bonds by the workers voluntarily.

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THE NATIONAL PROVISIONER

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Tues., Dec. 22, 1942 REGULAR HAMS Fresh or Frozen 8.P. BOILING HAMS Fresh or Frozen 8.P. SKINNED HAMS Fresh or Frozen Fresh or F 10-12 284 4 12-14 266 4 12-14 266 4 14-16 266 16-18 26 16-18 26 20-22 25 20-22 25 24-26 25 24-26 25 25-30 25 25/40, 25 PICNICS Fresh or Frozen 221/4 221/4 221/4 221/4 221/4 221/4 221/4 8-10 10-12 12-14 BELLIES (Square Cut Seedless) Fresh or Frozen Cured GREEN AMERICAN BELLIES D.S. BELLIES Clear Rib D.S. FAT BACKS OTHER D.S. MEATS Fresh or Frezen Regular plates 11½ Clear plates 9½ Jowl butts 10½ Green square Jowls 12 Green skin'd jowls 12½ 111/2 91/2 101/4 13 Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942. WEEK'S LARD PRICES Prices of cash, loose and leaf lard on the Chicago Board of Trade: Loose Cash 12.80b 12.80b 12.80b 12.80b 12.80b 12,40b 12,40b 12,40b 12,40b 12,40b

FUTURE PRICES

FR	IDAY, DI	CEMBER	18, 1942	
LARD:	Open	High	Low	Close
*Dec				13.80b
*Jan			00000	13.80b
*Mar	* * * * * *			13.80b
No sales.				
Open inter	est: Dec.	12; Jan. 1	; total, 13	lots.
SAT	URDAY, 1	DECEMBE	R 19, 1942	
LARD:				
*Dec	*****			13.80b
*Jan				13.80b
*Mar				13.80b
No sales.			i	
Open inter	est: Dec.	12; Jan. 1	; total, 13	lots.
мо	NDAY, D	ECEMBER	21, 1942	
LARD:				
*Dec				13.80t
*Jan				13.80t
*Mar				13.80t
No sales.				
Open inter	rest: Dec.	12; Jan. 1	i; total, 13	lota.
TU	ESDAY. D	ECEMBE	R 22, 1942	
LARD:				
*Dec				13.800
*Jan		*****		13,80
*Mar	*****	*****		13.800
No sales.				
Open inter	rest: Dec.	12; Jan. 1	1; total, 13	lots.
WED	NESDAY.	DECEMB	ER 23, 19	19
LARD:	.,,		,	-
*Jan				13.80
*Mar				13.80
*May No sales.				13.80
	rest: Dec	19. Jan '	1; total, 13	lote
*Ceiling I		Aug onne	I, total, 10	iots.
-				
(Key: b-	-bid; ax-	asked; n-	-nominal)	
	-			

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

ARMY MEAT BUYING

The U.S. Army Quartermaster Corps has revised its specifications for canned Vienna sausage, issuing CQD No. 46B, superseding CQD, No. 46A. Principal changes in the specifications include addition of Type III Vienna sausage, ends, and addition of paragraphs specifying in detail the kinds of beef and pork which can be used. Types II and III Vienna sausage may now be stuffed in 32-35 mm. hog casings, as well as in 25-30 mm. sheep casings, or molded in an artificial casing or other type of mold approved by the BAI.

The Chicago Quartermaster Depot has also indicated to packers that on boneless cow meat which is to be used for Army canning, that the meat must be well chilled if shipped to a point not over seven hours distant from the shipping point. To any point which is more than seven hours distant, the boneless beef must be fully frozen.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand December 1, 1942, compared with a year ago and the 5-year average.

	Dec. 1, 1942 M lbs.	Dec. 1, 1941 M lbs.	Dec. 1, 5-yr. av. 1937-41 M lbs.
Broilers	. 10,545	14,160	11,378
Pryers	17,347	17,598	12,889
Roasters	45,039	87,929	27,678
Fowls	. 50,533	37,672	26,702
Turkeys	. 26,717	21,129	23,464
Ducks	. 5,944	9,421	8,781
Miscellaneous	. 22,156	19,294	26,414
Unclassified poultry	. 14,677	15,701	(2)
Total positry	192 958	172 918	137,301

MORE EXPENSIVE HOGS CUT-OUT DEEPER IN THE RED

(Chicago costs and prices, first two days of week.)

New sharp gains in live hog prices early this week resulted in further deterioration in hog cut-out test results. Demand for all pork cuts continued very broad and prices held at full ceiling levels. However, volume of slaughter has dropped off rather than increased, as was expected. Cut-out results this week showed minuses ranging from \$1.30 to \$1.83 per cwt.

18	10-220 11	98	20	20-240 lb	6,	24	10-270 1	bs.—
Pct. live wt.	Price per lb.	Value per ewt. alive	Pet. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	24.0 22.2 26.5 24.5 18.6 10.0 9.8 12.0 12.8 16.5 20.2	\$3.38 1.27 1.06 2.41 2.05 	14.10 5.60 4.10 9.80 2.00 3.00 2.80 2.20 11.40 2.80 2.71.00	23. 7 22. 2 26. 5 23. 8 18. 5 14. 3 10. 0 9. 8 12. 0 12. 8 14. 0 20. 2 	\$3.34 1.24 1.00 2.28 1.81 .29 .30 .27 .26 1.46 .22 .57 .14 .52	13.80 5.50 4.00 9.70 7.90 4.20 4.20 8.30 2.10 10.60 2.80 2.00 	28.0 22.2 25.5 22.5 10.5 11.8 12.0 12.8 12.5 20.2 	\$3.17 1.22 1.02 2.28 1.32 57 .44 .32 .25 1.36 .29 .57 .14 .52
Handling and overhead TOTAL COST PER CWT.	.63			.54			.48	
TOTAL VALUE	\$15.21 13.91			\$15.21 13.79			\$15.21 13.38	
Loss per cwt	1.30 .70			1.42			1.83 1.23	

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS	*Fresh Pork and Pork Products
†Carcass Beef	Reg. pork loins, 8/10 lbs. av27
Week en	ded Picnics
per lb	Skinned shoulders
er, hfr., choice, all wts	Back fat, over 16 lbs
Week en Dec. 24. per lb er, hfr., choice, ali wts. er, hfr., cow, good, all wts. er, hfr., cow, commer, all wts. er, hfr., cow, utility, all wts. dquarters, choice equarters, choice	Tenderioins 308 Skinned shoulders 26 Skinned shoulders 26 Spareribs, under 3 lbs 19 38 Back fat, over 16 lbs 13 Boston butts, 4 to 8 lbs. av 29 Boneless butts, cellar trim, 2/4 34 Hocks 16 Hocks 16 12 14 15
er, hfr., cow, utility, all wts	18 Hocks
equarters, choice	Neck bones
†BEEF CUTS	Hocks 16
er, hfr., short loins, choice	12½ Pigs' feet 6½
er, hfr., cow, short loins, good	39% Kidneys, per 10
er, hfr., cow, short loins, utility	31½ Brains
er, heifer round, choiceer, heifer round, good	Brains 13 13 15 14 15 15 15 15 15 15
er, heifer round, commer	2114 Heads
v round, good	23%
v round, commercial	*WHOLESALE SMOKED MEATS
er, heifer rib, choice	Standard regular hams, 14/16 lbs., parchment paper
er, heifer rib, good	parchment paper 29% Standard skinned hams, 14/16 lbs., parchment paper 31%
er, heifer rib, utility	parchment paper
v rib, commercial	Fancy bacon, 6/8 lbs., wrapped 26% Standard bacon, 6/8 lbs., wrapped 25%
v rib, utility	No. 1 beef sets, smoked
er, hfr., sirloin, good	Standard skinned hams, 14/16 lbs.
requarters, choice THEEF CUTS	25 1/4 Knuckles, 5/9 lbs
w sirloin, good	28½ Cooked hams, choice, skin on, ratted, 8/10 lbs
w sirloin, utility	Cooked hams, choice, skinless, fatted,
er, hfr., cow flank, all grades	22 8/10 lbs. 52 1/11 Cooked picnics, skin on, fatted, bone in. 30 5/12 Cooked picnics, skinned, fatted, bone in. 33 1/12
w flank steak, all grades	Cooked picnics, skinned, fatted, bone in. 33%
er, hfr., reg. chuck, choice	21% *VINEGAR PICKLED PRODUCTS
er, hfr., reg. chuck, commer	19% Pork feet 200-lb bbl
er, hfr., reg. chuck, utility	17 4 Lamb tongue, short cut, 200-lb. bbl 60.50
w reg. chuck, commer	1934 Honeycomb tripe, 200-lb, bbl
er, hfr., c.c. chuck, choice	19% Pork feet, 200-lb, bbl. \$28.56 21% Lamb tongue, short cut, 200-lb, bbl. 69.56 21% Regular tripe, 200-lb, bbl. 25.56 17% Honeycomb tripe, 200-lb, bbl. 28.07 19% Recket boneycomb tripe, 200-lb, bbl. 31.56
er, mfr., cow, c.c. chuck, good	19%
er, hfr., cow, c.c. chuck, commer	18 *BARRELED PORK AND BEEF
eer, hfr., foreshank, all grades	11 70- 80 pieces
eer, heifer brisket, choice	17 80-100 pieces
eer, helfer brisket, good	17 Clear plate pork, 25-35 pleces 24.71
eer, heifer brisket, utility	14 Brisket pork
w brisket, good	1536 Clear fat back pork: \$24.51 11 70-80 pieces \$24.52 17 30-100 pieces 24.22 16 Clear plate pork, 25.35 pieces 16 Clear plate pork, 25.55 pieces 18 pieces 24.07 19 Piaket pork 25.67 15 Plate beef 31.00 14 Extra plate beef 32.00
w brisket, utility	14 Extra plate beet
eer, heifer back, choiceeer, heifer back, good	23% *SAUSAGE MATERIALS
eer, heifer back, commer	21¼ (Packed basis.)
eer, nener back, utility	Special lean pork trimmings 85% \$24
†Quotations on beef items include permitted tions for Zone 5, plus 50c per cwt. for	local Bork sheek most (trimmings 95% 344)
Beef Products	21\(\) Regular pork trimmings 21\(\) Special lean pork trimmings 21\(\) Special lean pork trimmings 55\(\) 32\(\) Pork cheek meat (trimmed) 20\(\) 22\(\) Pork hearts 13\(\) 40\(\) 14\(\) 14\(\) 14\(\) 15\(\)
Beet Products	Pork livers
arts	12 Boneless chucks
ngues	25 Beef trimmings
eetbreadstails	14 Dressed canners, 350 lbs. and up144 @164
esh tripe, plain	Dr. bologna bulls, 600 lbs, and up 15%
esh tripe, plain	321/2 Tongues, No. 1 canner trim
	DOMESTIC SAUSAGE
Veal	(O-tables - see face - mades)
of carcass	Pork sausage, in 1-lb. carton
od saddles	Country style sausage, fresh in link321 Country style sausage, fresh in bulk305
od racksdium racks	17% Country style sausage, fresh in bulk
Veal Products	Frankfurters, in bog casings31
	2226 Pork sausage, in 1-ib. carton
ains, each	50 Rologna in beef middles choice
eetbreads	Liver sausage in beef rounds
**Lamb	Smoked liver sausage in hog bungs
od lambs	2785 Head cheese
noice hindsaddle	.3135 Minced luncheon specialty, choice27
oice fores	.2360 Rlood savange 24
olice fores	2235 Souse 193 32 Polish sausage
imb tongues	Polish sausage381
**Mutton	DRY SAUSAGE
hoice sheep	.1460 Cervelat, choice, in hog bungs
hoice saddles	.1335 Thuringer30
ood saddles	.1685 Holsteiner
	.1135 B. C. salami, choice
ntton loss choice	2010 B. C. salami, new condition31
utton legs, choice	
utton loins, choice	.11 Genoa style salami, choice
neep tongues	
utton legs, choice. utton loins, choice. heep tongues **Quotations on lamb and mutton are for Z- dd include 10c for stockinette, plus 25c per or delivery.	

CURING MATERIALS

Nitrite of soda (Chgo. w'hse. stock):

Cwt.

In 400-lb. bbls., delivered \$ 8.75 ltpeter, less than ton lots, f.o.b. N. Y.:
Obl. refined granulated 8.60
Small crystals 12.00
Medium crystals 13.00
Large crystals 14.00
Large crystals
re rfd. powdered nitrate of soda unquoted
re rfd. powdered nitrate of soda unquoted lt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton: Granulated, kiln dried
only, f.o.b. Chicago, per ton:
Granulated, kiln dried 9.70
Medium, kiin dried
Rock, bulk, 40 ton cars 8.80
gar-
Raw, 96 basis, f.o.b. New Orleans 3.74
Standard gran., f.o.b. refiners (2%) 5.45 ckers' curing sugar, 250 lb. bags,
ckers curing sugar, 250 ib. bags,
C.o.b. Reserve, La., less 2%
extrose, in car lots, per cwt. (cotton) 4,80
In paper bags 4.75
SAUSAGE CASINGS
(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)
ef casings:
Domestic rounds, 1% to 1% in.,
180 pack
180 pack
140 pack
Export rounds, wide, over 144 in 40 4843
Export rounds, medium, 1% to 1½ in
1½ in
Export rounds, narrow, 1% in. under.25 @31
No. 1 weasands
No. 2 weasands
No. 1 bungs
No. 2 bungs
Middles, medium, 1% @2 in 400 .45
Middles, select, wide, 2024 in
Middles, select, wide, 2@24, in500 .60 Middles, select, extra, 24, @24, in500 .60 Middles, select, extra, 24, in. & up 1.25
Middles, select, extra. 273 in. & up 1.25
ried or salted bladders, per piece:
12-15 in. wide, flat 71/2@ 9
10-12 in. wide, flat
6- 8 in. wide, flat 2 @ 2%
og casings:
Evtes necess 90 mm & An 9 20 62 45
Extra narrow, 29 mm. & dn2.30@2.45 Narrow mediums, 29@32 mm2.30@2.45 Medium, 32@35 mm2.00@2.10
Madium 82@35 mm 2 00@2 10
English, medium, 35@38 mm 1.70
Wide 38@43 mm 1 55@1 80
Wide, 38@43 mm
Wide, 38@43 mm. 1.55@1.00 Extra wide, 43 mm. 1.40@1.50 Export bungs 22@ 25 Large prime bungs 17@ 29 Medium prime bungs 11@ .18 Small prime bungs 68 Small prime bungs 68
Wide, 38@43 mm. 1.55@1.00 Extra wide, 43 mm. 1.40@1.50 Export bungs 22@ 25 Large prime bungs 17@ 29 Medium prime bungs 11@ .18 Small prime bungs 68 Small prime bungs 68
Wide, 38@43 mm 1.55@1.60 Extra wide, 43 mm 1.40@1.50 Export bungs 22@.25 Large prime bungs 1.7@.20 Medium prime bungs 1.1@.13 Small prime bungs 0.90 Middles, per set 20@.21
Wide, 38@43 mm. 1.55@1.00 Extra wide, 43 mm. 1.40@1.50 Export bungs 22@ 25 Large prime bungs 17@ 29 Medium prime bungs 11@ .18 Small prime bungs 68 Small prime bungs 68

(Basis	Chicago,	original	bbls.,	bags or Whole	
Allspice,				371/2	40
	d				42
Chili pep					42 41 41 43 28 57
Cloves, A					41
Zangibe	P			9414	99
Ginger, A					ST
Mace, Fa					1.25
East In	idies			95	1.10
	West In				96
Mustard					34
No. 1 Nutmeg.	forms D				75
	ndies				65
	West In				58
Paprika,					61
Pepper (Cayenne				61 85 82
	0. 1				32
	Malabar				15 10
	Lampong				10
Pepper,	wnite Sil				19%
					15

DEEDS AND HE	1100	
	Whole	Ground for Saus.
Caraway seed	. 1.35	1.45
Cominos seed	19	23
Coriander Morocco bleached		
Coriander Morocco natural No. 1.		17
Mustard seed, fancy yellow		****
American		62
Marjoram, Chilean		16
Oregano	10	Ta

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.



MARKET PRICES

75

.10 .80 .75

and aus 45 23 17

than

942

New York

DRESSED BEEF CARCASSES

2.	P11.	Dro	- 1

Steer, beifer,																
Steer, heifer,																
Steer, heifer,																
Steer, heifer,	utilit	у.				 										.20
Cow, good																.24
Cow, commer	cial .							0	0		0				61	(14)
Cow, utility .										*			*	×	*	.20

TKOSHER BEEF CUTS

Steer, heifer, triangle, choice
Steer, heifer, cow triangle, good
Steer, heifer, cow triangle, commer
Steer, heifer triangle, utility
Steer, heifer rib, choice
Steer, heifer, cow rib, good
Steer, heifer, cow rib, commer
Steel, Belder com all callian Gard
Steer, helfer, cow rib, utility 241/2
Steer, heifer loin, choice
Steer, hfr., cow loin, good
Steer, hfr., cow loin, commer32
Steer, hfr., cow loin, utility
Steer, hfr., reg. chuck, choice
Steer, hfr., cow reg. chuck, good
Steer, hfr., cow reg. chuck, commer
Steer, hfr., cow reg. chuck, utility 19%
Steer, hfr., cow foreshank, all grades 13
Bieer, Hir., com totesmank, all grades

†Quotations on beef items include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering in New York county, N. Y., plus 50c per cwt. for local delivery.

DRESSED VEAL

Good								*				*						*		×		.22%
Medium																						
Common	,				*					*				•	×		ĸ	×		*	*	.181/2

**DRESSED SHEEP AND LAMBS

Lamb,	choic	e		* *	 				 	 			935
Lamb.	good					 		 	 		 	.2	785
Lamb,	comn	ierci	al		 			 		 	 	.2	585
Mutto	n. goo	d. s										.1	660
Mutto												.1	535
stockis													
kosher	ing.												

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights......\$19.50@20.12½

*FRESH PORK CUTS

	THESH	PURK	CUIS	
				Western
Pork loins,	fresh, 10/1	2 lbs		2714
Shoulders.	regular			241/9
Butta, reg	ular, 4/8 lb	S		2914
Hams, reg	ular, under	14 lbs		26%
Hams, ski	nned fresh,	under 14	lbs	28%
Picnics, fr	esh, bone in	1		241/2
Pork trims	nings, extra	lean		351/4
Pork trim	mings, regu	lar		221/4
Spareribs.	medium			17
				City
Pork loine	, fresh, 10/	10 lbs		
Shouldone	, tresu, 10/	12 ms		29 26
Butte bor	regular ieless. C. T			36
Hame see	ular, under	24 10-		
Dionice b	nned, under	14 108		28%
Dook talm	one in		*******	24 1/2 85 1/2
Posk trim	minge, extre	l lean		80 1/9
Cork tritts	mings, regu	HRT		221/2
Poster be	medium			181/2
monton on	tts, 4/8 lbs			82

*COOKED HAMS

Co	oked oked	bams,	skin on, skinless,	fatted, fatted,	8	lbs.	down474 down50%
Co	oked	hams,	skinless,	fatted,	8	lbs.	down50%

SEMOVED MEATE

	amon	E		ш	EM.	1.5		
Regular hams.	under	14 1	be					3114
Regular hams.	14/18	lbs.						30%
Regular hams.	over 18	lbs						291/6
Skinned hams.	under	14 1	be					331/2
Skinned hams,	14/18	lbs.						821/4
Skinned hams,	over 18	Iba						31 34
Picnics, bone is	0 /40							291/4
Bacon, western Bacon, city, 8	/10 15-	IDe.						291/2
Beef tongue,	1# 108						02	@28
Beef tongue.	heavy						28	@30

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

GREEN CALFSKINS

20	736	936	1234	14	18
Prime No. 1 veals	23	28	3.30	3.55	3,60
Prime No. 2 venis	21	26	3.00	3.25	3.30
Buttermilk No. 1	18	23	2.80	3.05	3.10
Buttermilk No. 2		22	2.65	2.90	2.95
Branded grubby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U.S. Department of Agriculture, Agricultural Marketing Administration, at four market centers for December 22, 1942:

December 22, 1942:				
Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:	00.00.00			
400-500 lbs. ¹	92,00@23,00 92,00@23,00	*******	\$23.50@23.75	
600-700 lbs,2	22.00@23.00	\$23.00@23.75	23.50@23.75 23.50@23.75	\$23.50@23.75 23.50@23.75
500-600 lbs. 600-700 lbs. ² 700-809 lbs. ²	22.00@23.00	23.00@23.75	23.50@23.75	23.50@23.75
STEER, Good:				
· 400-500 lbs.1	21.00@22.00	*******	22.50@22.75	********
600.700 Dec 2	21.00@ 22.00	22.00@22.75	22.50@22.75 22.50@22.75	22.50@22.75
700-800 lbs. 1	21.00@ 22.00	22.00@22.75	22.50@ 22.75	22.50@22.75 22.50@22.75
STEER, Commercial:				
400-600 lbs. ¹	19.00@20.00	********	20.00@21.00	20.50@20.75
600-700 lbs. ²	19.00@20.00	20.00@20.75	20.00@21.00	20.50@ 20.75
STEER, Utility:				
400-600 lbs.1	17.00@18.00	*******	18.00@19.00	*******
COW, All Weights:				
Commercial	19.00@20.00	20.00@20.75	20.00@21.00	20.50@20.75
Cutton	17.00@ 18.00	18.00@18.75	18.00@19.00	18.50@18.75
Utility Cutter Canner	14.50@15.50	15.50@16.00	16.00@16.25 16.00@16.25	********
resh Veal and Calf:3			30100 18 10120	*********
VEAL, Choice:				
	21.25@22.75	22.25@24.75	22,25@26.50	22.25@25.25
80-130 lbs	21.25@22.75	22.25@24.75	22.25@ 26.50	22.25@25.25
VEAL, Good:				
50- 80 lbs	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
80-130 lbs	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
	18.00@ 21.00	20.00@23.00	20,00@25.50	21.00@24.00
VEAL, Commercial:				
50- 80 lbs	17.00@ 19.00	19.00@21.00 19.00@21.00	18.00@23.00 18.00@23.00	21.00@24.00 19.00@22.00
80-130 lbs	17.00@19.00	10.000321.00	18.00@23.00	19.00@22.00
VEAL, Utility:				
All weights	15.50@17.00	18.00@19.00	17.00@21.00	*******
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs	95 00/6 99 00	28.00@30.00	27.00@30.00	29.00@31.00
40-45 lbs	25.00@28.00	28.00@30.00	27.00@30.00	29.00@31.00
30-40 lbs. 40-45 lbs. 45-50 lbs.	25.00@28.00	27.50@29.00	27.00@30.00	29.00@31.00
30-00 IDB	25.00@28.00	27.00@29.00	27.00@29.00	28.00@30.00
LAMB, Good:				
30-40 lbs	25.00@28.00	27.00@29.00 27.00@29.00	27.00@29.00 27.00@29.00	28.00@ 29.00 28.00@ 29.00
45-50 lbs	25.00@28.00	27.00@28.50	27.00@29.00	28.00@29.00
50-60 lbs	25.00@28.00	27.00@28.00	27.00@28.00	28.00@29.00
LAMB, Commercial:				
All weights	24.00@27.00	23.00@27.00	26.00@28.00	26.00@28.0
LAMB, Utility:				
All weights	21.00@24.00	21.00@24.00	23.00@26.00	24.00@26.00
MUTTON (Ewe), 70 lbs. down	:			
Good	14.00@16.00	20.00@22.00	20.00@22.00	22.00@23.0
Good Commercial Utility	13.50@15.00	18.00@20.00	20,00@22,00	21,00@22.0
Utility	. 13.00@14.50	16.00@18.00	18.00@20.00	20.00@21.0
Fresh Pork Cuts:4				
LOINS No. 1 (Bladeless Incl.)	:			
8-10 lbs	27.00@28.25	28.00@28.75	28.00@28.75	28.00@ 28.7
10-12 lbs	27.00@28.25	28.00@28.75 26.50@27.25	28.00@28.75 26.50@27.25	28.00@28.73 26.50@27.2
12-15 lbs	24.50@25.75	25,25@26.25	25.50@26.25	25.50@ 26.2
SHOULDERS, Skinned N. Y. S				
8-12 lbs		*******	27.00@27.25	27.00@27.2
BUTTS, Boston Style:				
4- 8 lbs	29.00@29.75		30.00@30.25	30.00@30.2
SPARE RIBS:				
Half sheets	. 19.00@19.75	*******	*******	******
TRIMMINGS:				
Regular ¹Includes heifer 300-450 lbs. and Chicago. ³Skin on at Chicago and	. 22.00@22.75	*******	*******	*******

Chicago. ⁸Skin on at Chicago and New York; equivalent weights skin off at Bost ⁸Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

BUTCHERS' EAT

		-		•		•	4	_	•					•		•					
Shop fat	9 6		9 6					 									0		\$3.25	per	cwt.
Breast fat											۰	٠		٠			۰		4.25	per	cwt.
Edible suet								 					0		٥	9		0	. 5.00	per	cwt.
Inedible ane	+				_			 	-	_									4.75	per	cwt.

FANCY MEATS

Fresh st	eer	ton	que	١,	u	nt	ri	n	ın	H	эđ	l,	I	16	r	1	b							 1
Fresh st	eer	ton	rue	ı,	1.	c.	1	T	in	1	m	e	đ,		p	eı		H	b,			0	۰	 . 3
Sweethre	ads	, be	ef.	p	er	1	lb											0				٥		 .2
Sweetbre	adı	. ve	al.	8	pa	air								٠								٠		 . 6
Beef kid	nes	s. D	er	lb													×			. *	×	×		 .1
Mutton	kid	пеув	e	re	h.																			
Lamb fr	ies.	per	1b																					 8
Livers.	heel	. De	r 1	b.																			۰	 .3
Ox-tails.	De	r lh																						 .1
Beef ha	gir	or to	ende	221	B.	D	er		1b	i.													*	 .3

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended December 19, 1942, compared with the previous week and same week of a year ago.

		Week Dec. 19	Previous week	Same week '41
Cured	meats,	lbs.36,153,000	35,455,000	27,268,000
Fresh	meats,	lbs.55,901,000	42,866,000	78,539,000
Lard.	lbs	8,354,000	5,952,000	11,189,000

Tallow and Grease Trade Light in Holiday Week

NEW YORK, DECEMBER 22, 1942

TALLOW .- The undertone of the eastern tallow trade was firm for all grades during the early part of the week and only a few sales were reported. It appears that there has been a steady decline in production and numerous buyers report that they are unable to fill their needs. Most of the product now moving is going on contract and some buyers made no purchases again this week. Ceiling bids on product out of the usual shipping zones failed to bring any offerings. Reports of a huge shortage in fats and oils for the coming year added further strength to the trade and probably held some tallow off the market. It is believed that some producers may offer very little until the holiday season is over.

STEARINE.—Inquiry is good, but supplies are lacking most of the time. Ceiling bids are placed for all offerings and a few sales are reported made.

NEATSFOOT OIL.—Buyers readily consume all offerings of neatsfoot oil with full ceiling prices prevailing. Not a great deal is being offered and therefore no accumulation has been made. The quotation on pure continued at 17%c; 14c on extra, and 15%c on No. 1.

OLEO OIL.—Demand continues unsatisfied for oleo oil. Call is not overly heavy, but very little is being placed on sale. Full ceiling price rules.

GREASES.—The amount of greases being placed on the market is very disappointing to the buying side. There has been little or no pickup in production in the East, even though some of the western points are offering more. Buyers appear to be resigned to the fact that any grease offerings now being placed on the market will receive considerable attention with all bids at full ceiling levels, f.o.b. shipping point. A few sales were made early in the week and all quotations were considered more or less nominal.

CHICAGO, DECEMBER 22, 1942

TALLOW .- The abbreviated week of trading in tallows brought very few sales to light and the market was essentially a nominal affair. A few sales of most every grade were reported, but the volume was extremely light. Some deliveries were being made under contract, but even that sort of business was believed to be light. As a rule, some buyers withdraw from the market just prior to the holiday, but this year all were working until the end, for it is known that far more product could be consumed had it been offered. Numerous buyers have been unable to fill orders for many weeks; some have received little or no tallow and are feeling the "squeeze" rather badly. The more or less nominal quotations for the week found fancy at 8%c; choice at 8%c; prime, 8%c, and all lower grades at full maximum prices according to ceilings. Buyers were willing to pay these rates at most any shipping point and absorb all freight cost.

STEARINE.—Practically no business was uncovered in this market during the short week. Buyers are still in need of product, but have had little or no luck of late because of the lack of offerings.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13%c; No. 2, 13%c; extra, 14%c; extra No. 1, 14e; extra winter strained, 14%c; prime burning, 15%c; prime inedible, 15c and special No. 1, 13%c; acidless tallow oil is quoted at 13%c.

GREASES.—A decline in hog marketings and slaughtering made for a somewhat firmer tone in the grease market. Offerings were thin during the week and very few actual sales were uncovered. Buyers were willing to take most any offerings regardless of grade, for numerous users have been unable to fill their needs for a long time.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Dec. 22.)
The market was mostly a nominal affair this week. Fertilizer men are taking what little dried blood is offered and cracklings are also selling whenever offered. However, packers are using practically all of their output. Bone meal was on the strong side again and some sellers have advanced prices of late.

Blood

Unground,	loose .					Unit Ammonia \$5.38*
Dige	ester F	eed	Tan	kage	Mate	erials
Unground, Liquid, st	per uni	it an	monia	l		\$5.53*

Packinghouse Feeds

	ackingnouse	T. certia	
			Carlots, Per ton
% meat and	ankage, bulk bone scraps, bu	alk	. 68.00*
Blood-meal	bone-meal		. ST 90#

Bone Meals (Fertilizer Grades)

	bone n	iea	118	(rerunzer	(Grades)	
					Per ton	
Steam,	ground,	3	å	50	\$35.00@36.00	

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	
Bone tankage, unground, per ton Hoof meal	4.35@ 4.50

Dry Rendered Tankage

Dry Rendered Lankage								
Hard	pressed and expeller unground	Per unit						
45	to 52% protein (low test)	.81.21*						
57	to 62% protein (high test)	. 1.21*						

Gelatine and Glue Stocks

Per cwt	
Calf trimmings (limed)\$1.00	
Hide trimmings (limed)	
Sinews and pizzles (green, salted) 1.09	
Per ton	
Cattle jaws, skull and knuckles\$40.00@42.00 Pig skin scraps and trim, per lb 7%@ 7%	

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	
light	60.00
Blades, buttocks, shoulders & thighs	
Hoofs, white	
Hoofs, house run, assorted	37.50
Junk bones	31.00@32.00

Animal Hair

Winter coil dried, per ton	
Summer coil dried, per tor	n 32.50
Winter processed, black, ll	b nominal
Winter processed, gray, lb.	
Cattle switches	4 @ 4%
ABased on 15 units of au	umonia



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MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during October, 1942, compared with a year earlier:

	Oct. 1942, lba.	Oct. 1941, lbs.
	100.	
Babassu oll	0.00	273,534
Butter flavor	675	0 0 0
Butter culture	65	225
Citric acid	,	196
Coconut oil		4,637,340
Corn oil	132,329	82,289
Cottonseed oil	14,703,261	13,690,711
Cottonseed stearine	57,000	
Derivative of glycerine	60,951	70,152
Diacetyl	65	31
Emulsol		1,259
Lecithin	24,029	20,771
Milk		6,012,000
Monostearine	12,167	15,740
Nentral lard		674,415
Oleo oll		1,725,854
Oleo stearine	342,467	277,171
Oleo stock		147,747
Palm flakes		15,681
Palm oil		1,121,819
Palm kernel oil		36,256
Peanut oil		237,397
Salt		1,146,709
Soda (bensoate of)		14,429
Soya bean oil		4,643,846
Soya bean stearine		146
Sunflower oil		
Tallow		
Vitamin concentrate		6,573
Titamin concentrate	0,001	0,010
Total	.34,798,152	34,852,060

EASTERN FERTILIZER MARKETS

New York, December 22, 1942

There was some trading reported in tankage and blood at ceiling prices, although most packers state their production is not as heavy as it had been. A big demand exists for meat scraps and other material, but supplies are scarce. Bone meal for prompt shipment is hard to obtain and there are some re-sale lots reported sold. Vegetable meals are in heavy demand, but most of the mills seem to be sold out for nearby shipment.

OLEOMARGARINE

F. O. B. CHICAGO

	domestic												
	animal f												
Water	churned	pastry	1.	 			 		 		 	 	173%
Milk o	churned p	astry.					 		 			 	1814
	blo twno												

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b	
Valley points, prompt	. 12%
White deodorized, bbls., f.o.b. Chgo Yellow, deodorized	. 16%
Soap stock, 50% f.f.a., f.o.b. consuming points	246 24
Soybean oil, in tanks, f.o.b. mills	. 11%
Corn oil, in tanks, f.o.b. mills	. 12%

No Trading in Cotton Oil Futures Early in the Week

OLDERS of cottonseed oil contracts in the futures market in New York were practically out of the market long before the official holiday started. No trading was reported in the early part of the week and quotations held at full ceiling levels. The trade is now little more than a shadow of its former self, with fewer contracts left for trading than at any time in years.

The only news to come into the market during the week was on the bullish side. It was reported that production of fas and oils for the coming year may be 800,000,000 to 1,000,000,000 lbs. under requirements, even though oil bearing crops this year were the largest on

Trading on both crude and refined was very light. All quotations remained at maximum levels. Ceiling prices bid in the Southeast, Texas and Valley brought out very few offerings. Most oils were being applied to former contracts and bids for future delivery are

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

finding very few takers. All in all, it appears that producers have taken a waiting attitude in the entire business. About the only trading in recent weeks has been the switching of contracts.

There was little news in the shortening market. Buyers continued to place full ceiling bids of 16%c for standard and 17%c for hydrogenated, 10-drum lots, but little was sold.

SOYBEAN OIL .- Even though there are numerous inquiries for soybean oil, producers are offering very little. Some soybeans are now being crushed in the South, but there is little or no increase in the amount of oil coming on the market. The nominal quotation of 11%c, Decatur, is quoted at all points.

PEANUT OIL.—This market shows little change from week to week. The amount of product placed for sale is as slim as ever and buyers are willing to take whatever is offered. The ceiling price of 13c, Southeast, is more or less

OLIVE OIL.—The market is showing little change of late. Prices remain steady, with bulk of sales in small lots. Imported is quoted at \$5 and under, while most sales of domestic are at \$4.35 and less.

COTTONSEED OIL .- Southeast crude was quoted Thursday at 12%@ 12%c; Valley 12%c and Texas, 12%c at common points.

Futures market transactions at New York were:

MONDAY, DECEMBER 21, 1942

				nge-		
		Sales	High	Low	Bid	Pr. cl.
January					14.45	14.45
					14.45	14.45
April					14.45	14.45
May		0.0			14.45	14.45
No sa	les.					
	TUES	DAY.	DECEM	BER 22,	1942	
January					14.45	14.45
Februar;					14.45	14.45
March .					14.45	14.45
					14.45	14.45
					14.45	14.45
No ss	les.					
	16000	Inton :	mankata	on page	21 1	

Ammonium sulphate, bulk, per ton, basis ex-
vessel Atlantic ports\$29.20
Blood, dried, 16% per unit 4.95
Unground fish scrap, dried, 111/2 mmonia,
16% B. P. L., f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 11 1/2 ammonia, 10%
B. P. L., c.i.f. spot 55.00
January shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3%
A. P. A., f.o.b. fish factories4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports 30.00
in 200-lb, bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10% ammonia.
10% B. P. L., bulk
Feeding tankage, unground, 10-12% ammo-
nia, 15% B. P. L., bulk 5.10
Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	
f.o.b. works\$39	.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	
per ton, f.o.b. works 37	.50
Superphosphate, bulk, f.o.b. Baltimore, per	
ton, 16% flat 10	.10

Dry Rendered Tankage

	may mountain	warmen B.	
50/55% prot	ein, unground.		\$1.09
60% protein,	unground		1.09

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1942

HIDES AND SKINS

A few more cars packer hides sold against open permits at ceiling—All markets generally sold up and strong.

Chicago

PACKER HIDES.—There is a little trading under way at the moment in the local packer hide market, understood to involve a few cars of branded steers and possibly some other descriptions; details as to the volume of business involved are lacking, so far. Packers generally were inclined to hold back during the activity of the past two weeks on certain descriptions on which production was thought to be rather short. The current WPB buying permits do not expire until the end of the month, and it is likely that a few more hides will move prior to the holidays, taking in early Dec. slaughter at some points.

Ceiling prices have been paid for all packer hide descriptions during the recent trading. At most plants, Colorados are being salted with other heavy branded steers, under the optional method of salting, all heavy brands together at 14½c, while light and extreme light brands sell together also at 14½c.

Present indications point to a considerably lighter slaughter of cattle during December. For the first three weeks of December, the slaughter at 27 selected centers is running well below that of a year ago.

OUTSIDE SMALL PACKER.—The outside small packer market is closely sold up, with all recent trading at full ceiling prices, as listed. While grubs are beginning to show up, many small packer lots were graded at time of takeup and moved on selected basis at full packer prices.

PACIFIC COAST.—The Pacific Coast market is now closely sold up to end of Nov. at ceiling price of 13½c, flat, for steers and cows, and 10c for bulls, f. o. b. shipping points, and quotable strong.

FOREIGN WET SALTED HIDES.— The South American market has been quiet during the early part of this week, but reported business during the previous week had run upwards of 100,000 hides. Toward the end of last week, in addition to previously reported sales, 4,000 Montevideo reject cows sold at steady price; 8,000 Argentine standard steers moved at 106 pesos, 4,000 reject heavy steers at 100 pesos, and 6,000 light standard steers at 110 pesos, all coming to the States. Earlier, a B. A. tanner paid 108 pesos for 1,000 Gualeguaychu standard steers, domestic buyers in that market not being subject to price restrictions involved in sales to the United Nations.

COUNTRY HIDES .- The country hide market has been quiet so far this week but there was a fair volume of business during the earlier movement, with all sales made on an all-weight basis at 15c flat, trimmed, or 14c flat, untrimmed, f. o. b. shipping points. Demand is of such proportions that there is little prospect of any price softening on desirable stock. Heavy steers and cows are nominal at 14c, flat, trimmed. Trimmed buff weights and trimmed extremes are salable at 15c, flat. Bulls are quotable 10@10%c flat, trimmed, for natives and a cent less for brands; glues are listed at 12c, flat, trimmed; all-weight branded hides 13% @14c, flat,

CALFSKINS.—The only local packer with unsold Nov. calfskins moved Nov. production at the end of last week, at 27c for heavies and 23½c for lights, under 9½ lb., the ceiling prices; market strong on this basis.

The market is closely sold up on Chgo. city calfskins, at 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities last sold at the same prices; straight countries are salable at 16c for 10 lb. and down, and 18c for 10/15 lb., f. o. b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—One packer moved Nov. production of kipskins at the end of last week at maximum prices, 15-30 lb. natives at 20c and brands at 17½c, and market is closely sold to end of Nov.

Chgo. city kipskins are also closely sold up, with trading earlier at 18c for

15-30 lb. natives and 17c for brands, while outside cities sold at the same figures; straight country kips are salable at 16c, flat, f. o. b. shipping point.

Packer regular slunks last sold at \$1.10, flat, and are wanted at that figure; hairless slunks are quoted at 55c.

HORSEHIDES.—There was very little change in the horsehide market during the short Holiday week. Production is still comparatively light, although some increase is expected with the present severe weather, and an active demand keeps the market clear of offerings. Individual ceiling prices govern, with city renderers with manes and tails on moving at \$7.50@7.75, selected, f. o. b. nearby sections; trimmed renderers at \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS .- Production of packer shearlings is still of fair volume, despite the lateness of the season, with an active demand for anything available; one packer sold three cars this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c; another house sold one car, running all No. 1's and No. 2's. Pickled skins are moving steadily, at individual ceilings by grades, with general market quoted around \$7.50 per doz. packer production; black cockle is reported more noticeable. There has been no confirmation as to prices paid on recent sales of wool pelts by outside independent mid-west packers; some sales are said to have been made at \$3.60 per cwt, liveweight basis for westerns, with 25c discount for Colorados and natives, if any; prices in a range of \$3.70@3.75 per cwt. liveweight basis are credited in other quarters for straight westerns of all Dec. production.

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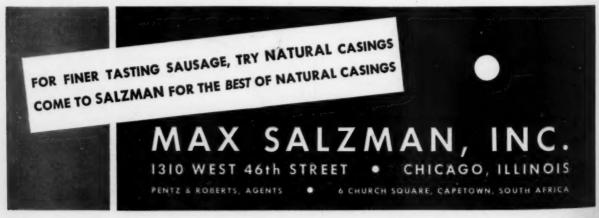
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New York

PACKER HIDES.—The New York packer hide market is now sold up closely to the end of Nov., with ceiling prices paid for all descriptions and freely bid. No further action is expected until next month's permits are issued.

CALFSKINS.—The eastern calfskin market was active during the preceding week, when both collectors and packers disposed of their accumulation, ceiling prices being paid at that time for all weights of skins, as listed last week.



AMA PURCHASES

ANNOUNCEMENTS

AMENDMENTS.—Amendment 8 to Schedule FSC-10, cured Wiltshire sides, was recently revised. The paragraph which reads: "Until further notice, containing salt in the pockets of Wiltshire sides where the blade bones have been removed," has been changed to read: "Until April 30, 1943, vendors shall discontinue placing a small muslin bag, containing salt, into the pockets of the Wiltshire sides from which the blade bone has been removed."

Amendment 19 to Schedule FSC-10. frozen telescoped lamb, U. S. choice grade, 25- to 60-lb. range, was revised. The sentence which reads: "Before chilling, the fore shanks shall be removed at the knee joints after which a loop of cord of proper length shall be passed around both fore legs as near as practical to the knee joints leaving sufficient slack between the two to draw over the neck at the last vertebra," is changed to read: "The fore shank shall be removed at the knee joints, after which a loop of cord of proper length shall be passed around both fore legs as near as practical to the knee joints, leaving sufficient slack between the two to draw over the neck at the last vertebra."

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NOTICES.—Detailed packing specifications for export meat packing on frozen pork loins, pork trimmings, beef chucks, beef trimmings and boneless beef are given in special notice- G12. Notice G13 warns packers that contractors failing to fulfill contracts are liable to severe penalty. Full text of the notices may be had by writing to the A.M.A., Washington, D. C.

PURCHASES.—It was announced that the FSCC on Dec. 15 purchased 20,664,180 lbs. refined lard; 164,000 lbs. rendered pork fat; 39,712 bundles, 100-yards each, hog casings and 30,000 lbs. edible tallew.

WEEK'S CLOSING MARKETS

WEDNESDAY'S CLOSING

Provisions

There was a modest increase in the amount of trading on green pork cuts, but all the business was at full ceiling prices. Some S. P. skinned hams, skin on neck fat, Boston butts, bellies and a few other items were reported moved during the day. However, most sellers were moving product to exempt users.

Cottonseed Oil

Valley crude 12%c; Southeast, 12%@ 12%c; Texas, 12%c.

Quotations on New York bleachable cottonseed oil, Wednesday close, were: Jan. 14.45; Feb. 14.45; Mar. 14.45; April 14.45; May 14.45; July 14.45; no sales.

LATE DEVELOPMENTS

Washington.—The Office of Price Administration is reported to be driving hard to complete the revised veal ceiling and sausage casing ceiling before the end of the year.

A number of sausage manufacturers conferred this week with OPA on plans for a maximum price regulation on sausage.

The cutlery industry advisory committee, WPB, is including packinghouse knives in its program. Demand for knives has doubled because of increased deliveries of boneless beef.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended December 19:

	Cattle	Calves	Hogs
Week ended Dec. 19	3,245	1.189	24,085
Last week	3,250	1,037	25,668
Last year	2,616	1,028	29,872

CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago for the week ended Dec. 23, 1942;

	PACKER !	HIDES	
	Week ended Dec. 24		Cor. week, 1941
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt	@151/4 @141/4	@ 151/2 @ 141/2	@1516 @1416
brnd'd strs Hvy. Col. strs Ex-light Tex.		@141/4 @14	@14% @14
strs	@14%	@15 @141/4 @151/4	
Lt. nat. cows. Nat. bulls	@151/2 @12	@ 15 1/2 @ 12	@15% @12
Brnd'd bulls Calfskins Kips, nat	23 1/2 @ 27 @ 20	23 1/4 (a 27 (a 20	23 1/2 @ 27 @ 20
Kips, brnd'd Slunks, reg Slunks, bris	@ 171/4 @ 1.10	@ 171/4 @ 1.10 @ 55	@1714 @1.10 @55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@ 15	@15	@151/4
Branded	@14	@ 14	@141/2
Nat. bulls	621136	@11%	@12
Brnd'd bulls	@10%	@10%	@11
Calfskins20	14 @ 23	201/4 @ 23	201/2@23
Kips	@18	@ 18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@ 55	@ 55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY WIDES

Hvy. steers	@14		@14		@13
Hvy. cows	@14		@14	13	
Buffs	@15		@ 15	144	6@15
Extremes	@ 15		@ 15		@15
Bulls10	60101/2	10	@ 101/2		@ 91%
Calfskins16	@18	16		16	
Kipskins	@16		@16		@16
Horsehides6.	50@7.75	6.5	0@7.75	6.2	0@7.10

All country hides and skins quoted on flat basis. SHEEPSKINS

Pkr. Shearlgs	@2.25		@2.15		
Dry pelts27	@28	27	@ 28	24	@25

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for November:

																													No.
Cattle															*														.23,107
Calves	6		*				٨					*				6	*	4	6		*	6	*	*		8	٠	*	.21,295
Hogs		٠.					×		*	*		*	*		*		*		×.		*	95		×	*	*	×		.17,100
Sheep						s	ě		٠				×	*			×	×		٠	*	*					*		.41,827

Meat food products produced during the month were:

Sausage							ı								2 182 808
Pork and	beef.				0.0			 			 				1,649,622
Lard and	subst	itu	rÉ	es		. 8			×	n 1			×		187,433
Total .							0				 	0			4,019,863



ADELMANN HAM BOILERS

Assure perfect shape and appearance plus minimum sirrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Foctory, Port Chester, N. Y. a Chicago Office, 332 S. Michigan Ave. Enopean Representatives: R. W. Bollons & Co., 6 Stanley St., Uverpool & 12 Bow Lane, Leaden. Austrollon and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Friedpel Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont. Offers Wanted:
HOG CASINGS • HOG BUNGS • H

LIVESTOCK MARKETS Weekly Review

Pig Crop Report

(Continued from page 7)

crease of 13 million head over 1941.

Spring intentions, the number of sows to farrow in the spring season of 1943 (December 1, 1942, to June 1, 1943) is indicated at 12,027,000 head, an increase over the 1942 season of 2,360,000 sows or 24 per cent. Compared with 1941 the increase is 55 per cent, and compared with the 10-year average it is 59 per cent. The increase of 2,360,000 head over 1942 exceeds the increase in any other single year.

Increases are indicated for all regions and for all states. By regions the increases are: East North Central, 20 per cent; West North Central, 26 per cent;

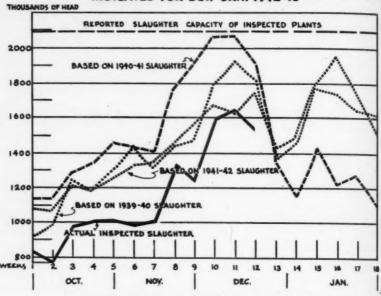
Late Market News

Due to the necessity of going to press early this week in order to avoid publishing delays occasioned by the holiday period, THE NATIONAL PROVISIONER of necessity could not carry as much late market material and news as is generally the case. A similar situation will prevail in next week's issue, which will be mailed on December 31.

North Atlantic, 36 per cent; South Atlantic, 22 per cent; South Central, 26 per cent; Western, 27 per cent.

Indicated numbers for all states except five are above previous records. These indicated increases are based upon breeding intentions as reported by December 1 and on the relationship between breeding intentions and subsequent farrowings in other years, when hog prices were relatively higher and the corn-hog price rates quite favorable for hog production. If these indicated farrowings are realized, and the number of pigs saved per litter should be about

UNITED STATES WEEKLY INSPECTED HOG SLAUGHTER INDICATED FOR OCT.-JAN. 1942-43



HOG KILL DIPS WITH APPROACH OF HOLIDAYS

Broken chart lines show how inspected hog slaughter in the four months, October through January, would be distributed on the basis of weekly distribution in like periods in 1939-40, 1940-41 and 1941-42. Solid line shows actual inspected kill (estimated) in October, November and the first three weeks of December. It is now possible that heavy slaughter may continue through January and February.

the same as the average for the last five years, the number of pigs saved in the spring of 1943 would be about 75 million head. Such a number would not only greatly exceed any other spring pig crop but would exceed the 10-year average combined spring and fall crop.

The December 1 reports from farms showed a much larger number of hogs over six months old (including brood sows) on hand on that date than a year earlier.

Says New Beef Ceilings Will Impair Beef Output

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The latest revision of beef prices by the OPA will result in fewer beef steaks at the butcher shops rather than more, according to P. O. Wilson, secretary of the National Live Stock Marketing Association. In a statement prepared for distribution among the 300,000 stockmen in his own association and the 1,500,000 represented by the National

KEEP ON BUYING K-M

Keep 'em fed ... keep 'em fighting!



FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.
DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY

NEBRASKA HOGS - FATTENED ON CORN

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Correspondence invited

PLATTE VALLEY COMMISSION CO. FREMONT, NEBRASKA

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Indianapolis, Indiana

Live Stock Emergency Committee, Mr. Wilson said:

"The revamped wholesale price ceilings recently announced were touted as an attempt to remedy the growing beef shortage. The only place the meat shortage can be remedied is on the farms and ranches of America.

"The meat packers quickly showed what they thought of the new beef ceilings. They reduced the cattle price 50c per cwt. overnight and now it stands \$1 per cwt. under the recent highs. That is not calculated to encourage the stockman, harried by labor shortages and increased costs, to raise cattle and feed them to heavier weights."

The statement said further that "livestock producers ask only that OPA officials abide by the provisions of the law in issuing price regulations."

Livestock Cost to Packers in October a New Record

Packers under federal inspection paid out more money for livestock during the month of October than they have for any other month on record, according to figures released by the Department of Agriculture. During that month a total of \$314,389,000 was paid to the farmers for live animals, compared with \$224,137,000 a year ago.

The cost of cattle, at \$127,252,000, was 132 per cent of a year ago and 186 per cent of the five-year average. The calf money, at \$16,044,000, was 136 per cent of a year ago and 181 per cent of the five-year average. Hogs cost the packers \$148,856,000, or 147 per cent of a year ago and 220 per cent of the five-year average. The amount of money paid for sheep and lambs was \$22,238,000, or 150 per cent of a year ago and 188 per cent of the five-year average.

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The total cost of livestock for the first ten months of this year shows a substantial increase over the same time last year. During this period of 1942 meat packing plants paid \$2,776,047,000 for livestock compared with \$1,814,307,000 for the same time last year.

Court Overrules Defense Move in Anti-Trust Case

A defense demurrer to the indictment charging 14 meat packing companies, 36 of their officers and the American Meat Institute with violation of the Sherman anti-trust act in the cost test or general marketing case was overruled by Judge William H. Holly in federal district court at Chicago this week. The demurrer was filed last summer; there has been no other recent action on the case.

Without passing on the indictment, the court overruled the defense contention that the indictment did not specifically charge a violation of the law and pointed out that it did raise certain questions in regard to alleged conspiracy to fix meat and livestock prices.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Tuesday, December 22, 1942, reported by U. S. Dept. of Agriculture, Agricultural Marketing Administration:

the same of the same of	B	of reference			
BARROWS & GILTS:		BAT. STK. YD	AHAMO .	KANS. CITY	ST. PAUL
Good and Choice: 120.140 lbs. 140.140 lbs. 140.160 lbs. 160.180 lbs. 189.200 lbs. 199.200 lbs. 200.220 lbs. 220.240 lbs. 240.276 lbs. 270.300 lbs. 300.330 lbs. 330.360 lbs.	\$13.50@14.00 13.75@14.35 14.15@14.55 14.30@14.75 14.60@14.75 14.60@14.80 14.65@14.80 14.65@14.80 14.65@14.80	\$13,55@14.15 14.05@14.65 14.55@14.95 14.85@15.00 14.85@15.00 14.85@15.00 14.75@14.95 14.75@14.95	\$14.30@14.65 14.50@14.75 14.60@14.75 14.60@14.75 14.60@14.75 14.60@14.75 14.60@14.75	\$14,00@14.50 14.35@14.65 14.50@14.75 14.60@14.75 14.65@14.75 14.65@14.75 14.65@14.75 14.65@14.75	\$14.35@14.50 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only
330-360 lbs SOWS: Good and Choice:	14.65@14.75	14.65@14.80	14.60@14.65	14.65@14.75	14.50 only
270-300 lbs	14.40@14.50 14.40@14.50 14.35@14.40 14.35@14.40	14.25@14.35 14.25@14.35 14.20@14.35 14.10@14.30	14.85@14.40 14.30@14.40 14.25@14.40 14.25@14.40	13.90@14.00 $13.90@14.00$ $13.90@14.00$ $13.75@13.90$	14.25 only 14.25 only 14.25 only 14.25 only
Good: 400-450 lbs. 450-550 lbs. Medium:	14.25@14.85 14.15@14.85	14.00@14.20 13.90@14.15	14.25@14.40 14.25@14.40	13.75@13.90 13.75@13.90	14.25 only 14.25 only
250-550 lbs	13.50@14.00	18.75@14.15	13.85@14.25	13.75@13.90	14.00@14.25
Slaughter Cattle, Vealers, and C	Calves:				
STEERS, Choice:	15 05 60 10 05	14 75 @ 15 75	14 95 @ 15 95	14.25@15.25	15.00@16.00
700- 900 lbs	15.25@16.25 15.50@16.50 15.85@16.90 15.85@16.90	14.75@15.75 15.00@16.00 15.25@16.00 15.25@16.00	14.25@15.25 14.50@15.50 15.00@15.75 15.00@15.75	14.50@15.50 14.75@15.50 14.75@15.50	15,25@16,25 15,25@16,25 15,25@16,25
STEERS, Good:	14 00 6 15 05	19 75 015 00	19.05@14.50	19 50@14 50	14 95 6 15 95
700- 900 lbs,	14.25@15.50 14.25@15.85 14.25@15.85	13.75@15.00 14.00@15.25 14.25@15.25 14.25@15.25	13.25@14.50 13.75@15.00 13.75@15.00 13.75@14.75	13.50@14.50 13.50@14.75 13.50@14.75 13.50@14.75	14.25@15.25 14.25@15.25 14.25@15.25 14.25@15.25
STEERS, Medium:					
700-1100 lbs	11.75@14.25 11.75@14.25	12.00@14.25 12.25@14.25	11.50@13.75 11.75@14.00	12.00@13.50 12.25@13.50	11.75@14.25 11.75@14.25
STEERS, Common: 700-1100 lbs	10.75@11.75	10.75@12.00	10.00@11.75	10.50@12.25	10.50@11.75
HEIFERS, Choice: 600- 800 lbs	14.50@15.50 14.75@15.75	14.25@15.25 14.50@15.50	13.75@14.75 14.00@15.00	14.25@15.00 14.25@15.25	14.25@15.50 14.25@15.50
HEIFERS, Good:			10.05.014.00	40 87 034 07	10.07.614.07
600- 800 lbs	13,50@14,50 13,75@14,75	12.75@14.50 13.00@14.50	12.25@14.00 12.50@14.00	12.75@14.25 12.75@14.25	12.25@14.25 12.25@14.25
HEIFERS, Medium: 500- 900 lbs	10.75@13.75	11.00@13.00	10.25@12.50	10.25@12.75	10.25@12.25
HEIFERS, Common: 500- 900 lbs	8.75@10.75	9.50@11.25	9.00@10.25	9.25@10.25	9.00@10.25
COWS, All Weights:	19 00/2019 50	11 75@19 75	11 95@19 95	11.00@12.50	10 50@12 25
Good	9.75@12.00 8.00@ 9.75 6.50@ 8.00	11.75@12.75 9.75@12.00 8.00@ 9.75 6.50@ 8.00	11.25@12.25 9.25@11.25 7.50@ 9.50 6.25@ 7.50	9,50@11.00 7,50@ 9,50 6,00@ 7.50	10.50@12.25 9.50@10.50 8.25@ 9.50 7.00@ 8.25
BULLS (Ylgs, Excl.), All V	Veights:				11 75 610 75
Beef, good	12.50@13.50 12.50@13.40 11.50@12.50 10.00@11.50	12.00@12.75 12.00@12.75 10.75@12.00 9.00@10.75	12.00@12.75 12.00@12.65 10.00@12.00 8.75@10.00	11.50@12.00 11.50@12.00 10.25@11.50 8.75@10.75	11.75@12.75 11.75@12.75 11.00@11.75 10.00@11.00
VEALERS, All Weights:					
Good and choice Common and medium Cull	13.50@15.50 10.50@13.50 8.50@10.50	14.50@15.75 12.25@14.50 8.00@12.25	13.00@15.00 9.00@13.00 7.50@ 9.00	13.00@15.00 9.00@13.00 7.50@ 9.00	13,00@15.50 9.50@13.00 7.00@ 9.50
CALVES, 500 lbs. down:	10.0%@14.00	11 80@12 78	11 00@12 50	10 50@13 00	
Good and choice Common and medium Cull	9.50@12.25 8.25@ 9.50	11.50@13.75 8.75@11.50 7.50@ 8.75	11.00@13.50 8.50@11.00 7.00@ 8.50	10.50@13.00 8.00@10.50 7.00@ 8.00	********
Slaughter Lambs and Sheep:1					
LAMBS:	15 95@15 96	14.75@15.25	14 75@15 25	14.75@15.25	14.75@15.25
Good and choice* Medium and good* Common	13.75@15.00 11.25@13.50	14.75@15.25 13.50@14.50 9.50@13.25	14.75@15.25 14.00@14.50 11.25@13.75	14.75@15.25 13.50@14.50 11.50@13.25	14.75@15.25 13.00@14.75 10.00@12.75
YLG. WETHERS: Good and choice* Medium and good*	13.00@14.20 11.50@13.00	13.00@14.00 11.50@13.00	13.00@14.00 11.75@13.00	12,50@13,50 11,25@12,25	
EWES:	7 9560 8 9	7.00@ 8.00	6 75@ 8 50	6.75@ 7.60	7.50@ 8.00
Good and choice* Common and medium			6.75@ 8.50 5.50@ 6.75	6.75@ 7.60 5.50@ 6.75	
1Quotations on wooled stock b	ased on anim		seasonal mark		wool growth.

¹Quotations on wooled stock based on animals of current seasonal market weights and wool growth.
²Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first day this week were as follows: 5,286 cattle, 734 calves, 13,169 hogs and 6,306 sheep.

PACIFIC COAST LIVESTOCK

Receipts for five days ended December 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,954	925	2,889	812
San Francisco		10	1,250	5,600
Portland	1.620	120	3.500	1.470

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 19, 1942, as reported to The National Provisioner:

Armour and Company, 6,686 hogs; Swift & Company, 3,594 hogs; Wilson & Co., 2,611 hogs; Western Packing Co., Inc., 4,884 hogs; Agar Packing Co., 9,138 hogs; Shippers, 20,764 hogs; Others, 49,264 hogs.

Total: 20,830 cattle; 3,326 calves; 96,939 hogs; 29,328 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour and Company. 4,173 Cudahy Pkg. Co 2,436 Swift & Company 1,905 Wilson & Co 2,210	355 571	6,510 1,998 4,500 3,309	8,159 6,934 9,185 5,036
Wilson & Co 2,210 Meyer Kornblum 1,195 Others 6,955		1,973	6,702
Total 18 874	2 008	18 200	36 016

OMAHA

	Cattle and	Hogs	Sheep
Armour and Company	3,744	9,428	10,799
Cudahy Pkg. Co		5,085	8,259
Swift & Company	2,747	5,806	6,946
Wilson & Co	1,489	6,435	2,367
Others		17,680	

Cattle and calves: Eagle Pkg. Co., 23; Grt. Omaha, 61; Geo. Hoffman, 108; Kroger Pkg. Co., 647; Omaha Pkg. Co., 227; John Roth, 208; So. Omaha Pkg. Co., 666; Superb Pkg. Co., 1,077; Lincoln Pkg. Co., 109.

Total: 14,480 cattle and calves; 44,429 hogs and 28,371 sheep.

EAST ST. LOUIS

Ca	ttle	Calves	Hogs	Sheep
Armour and Company. 2	.184	1,559	13,791	6,208
Swift & Company 2	661	2,954	11,739	4,224
Hunter Pkg. Co 1	892		8,548	828
Heil Pkg. Co			2,882	
Krey Pkg. Co			1,822	****
Laclede Pkg. Co			3,268	
			682	****
Others 2	,726	139	1,764	946
Shippers 4	,160	2,056	20,600	102
Total13	,623	6,708	65,156	12,308

ST. JOSEPH

Cattle	е	Calves	Hogs	Sheep
Swift & Company 1,92 Armour and Company. 2,08 Others 1,66	7	423 341 16	12,977 11,694 942	10,967 5,905 448
Total 5,67		780	25,613	17,320
Not including 13,533 hog	18	and 631	aheep	bought

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co		93	12,449	6,804
Armour and Company.		31	14,355	8,187
Swift & Co		29	7,640	3,928
Others	255	3	102	23
Shippers	3,426	2	6,937	2,850
Total	9,930	158	44,483	21,792

DENVER

Cattle Calves Hogs

Armour and Company.	788	118	6,287	6,617
Swift & Company	643	46	6,566	4,133
Cudahy Pkg. Co	775	62	3,333	2,292
Others	1,583	165	2,169	675
Total	3,789	386	18,355	13,717

Ca	ttle Ca	lves He	gs Sheep
Cudahy Pkg. Co 1	.294	365 10.	924 2,581
Dunn & Ostertag	58 .		76
Fred W. Dold	231 .		510
Sunflower Pkg. Co	46 .		266
Pioneer Pkg. Co			
Excel Pkg. Co			*** ****
Others 3	,095 .		673 360
Total 5	,224	365 12,	449 2,941
Not including 79 cat direct.	tle and	3,061 h	ogs bought

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour and Company. 1,904	2.180	28,605	8,767
Cudahy Bros 998	1,438		4,368
Swift & Company 2,236	5,208	42,303	14,748
Others 5,789	1,689		****
Total 10.927	10.515	70.908	27 883

TOTAL PACKERS' PURCHASES

										Week ended Dec. 19	Prev. week	Cor. week, 1941
Cattle										.103,350	133,726	173,954
Hogs										.396,622	397,208	473,225
Sheep										.189,649	239,610	178,919

Sees Huge Shortage of Fats and Oils in 1943

Latest surveys on this year's production indicate that the U.S. faces a shortage in 1943 of between 800,000,000 and 1,000,000,000 lbs. of fats and vegetable oils for food and industrial purposes, an Agricultural Department official stated. This shortage would be equivalent to between 7 and 9 per cent of present requirements, which have been curtailed to some extent by government orders restricting industrial uses.

The major products listed as fats and vegetable oil are lard, butter, oleomargarine, cooking compounds, cottonseed oil, soybean oil, peanut oil, olive oil, tallow, linseed oil, cocoanut and babassu oil.

The official, who asked that he not be quoted, said that apparently action would have to be taken to limit consumption of some of the fats and oils, or shipping needed for war purposes would have to be used to bring in supplies from South America.

Although farmers planted record acreages of the oil crops, the production of oil is expected to run short of expectations. Because of the labor shortages, adverse weather and price factors, not all these crops were harvested. Likewise, a shortage of processing equipment in the middle western soybean area is expected to affect soybean oil production.

Disappointing to food authorities has been the production of lard. Although hogs are going to market at heavier weight than a year ago, the output of lard per hog was said to be smaller. Officials explained that because of the favorable price of pork in relation to lard, packers were not trimming meat as closely.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., December 22.-At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, some curtailment in marketings and broad demands sent hog prices 45@50c higher on butchers and 35@50c higher on sows, compared with the close of last week.

Hogs, good to choice:

160 180 Ib

TOO TOO	445.		 ٠			٠	۰	۰	۰			۰			۰		٠					STONYOUS TANDO
180-220	lb.		0	0	0	0			0	0		0	0	9		٠		0	0			13.90@14.40
220-330	lb.		0			٠	۰		o	۰	٥	٥		۰		۰			a	۰		14.15@14.40
330-360	lb.							*			0		0		0							13.90@14.30
lows: .																						
270-360	lb.																					\$13.90@14.30

Receipts of hogs at Corn Belt markets for the week ended December 22:

	This week	Last week
Friday, Dec. 18	58,800	50,800
Saturday, Dec. 19	45,200	47,700
Monday, Dec. 21	54,200	55,400
Tuesday, Dec. 22	44.200	61.000

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

*RECEIPTS

Cattle	Calves	Hogs	Sheep
Fri., Dec. 16 8,461	779	37.048	10,452
Sat., Dec. 17 4,975	785	27,998	14,854
Mon., Dec. 18 1,327	287	17,977	4,671
Tues., Dec. 19 346	39	13.692	3,781
Wed., Dec. 21 9,963	1.100	28,369	11,821
Thurs., Dec. 22 9,000	1,200	30,000	8,500
*Week's total18,963	2,300	58,369	20,321
Prev. week	2,776	67,213	25,945
Year ago14,827	2,070	52.624	12,608
Two years ago13,870	1,548	46,990	14,894
*Including 100 cattle, 35	0 calve	8, 19,64	3 hogs

and 6,359 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Dec. 16	4,151	8	3.947	1,805
Sat., Dec. 17		249	4,704	2,241
Mon., Dec. 18		51	4,558	2,599
Tues., Dec. 19		12	374	240
Wed., Dec. 21		155	4,300	230
Thurs., Dec. 22	3,500	200	3,500	500
Week's total	6,038	355	7.800	730
Prev. week		485	7.186	2.725
Year ago	4,658	79	7,757	1.340
Two years ago	3,400	242	5,865	4,957

+DECEMBER AND YEAR RECEIPTS

—Dece	mber-	Ye	ar-
1942	1941	1942	1941
Cattle123,022 Calves15,415 Hogs503,992 Sheep184,106	137,126 $15,011$ $422,439$ $142,394$	2.129.868 244.423 $5.165.530$ $2.531.631$	1,987,774 239,965 4,469,675 2,128,266
†All receipts includ	le directs		

WEEKLY AVERAGE PRICE OF LIVESTOCK

		Cattle	Hogs	Sheep	Lambs
Week	ended	Dec. 19.\$14.65	\$14.05	\$ 7.50	\$15.05
		ek 15.00	13.60	7.50	15.35
1941		12.40	11.00	5.60	12.20
1940		11.90	6.20	3.85	9.10
1939		9.75	5.40	4.00	8.80
1938		10.65	7.25	3.50	9.00
1937		9.00	7.95	3.85	8.75
Av. 1	1937-194	11\$10.75	\$ 7.55	8 4.05	8 9.55

HOG RECEIPTS, WEIGHTS AND PRICES

						3	No.	Av. Wt	—Pr	ces-
						R	ec'd	lbs.	Top	Av.
*Weel	c e	nde	d 1	Dec.	- 11	0.164	400	254	\$14.30	\$14.65
Previo	eus	we	ek			. 152	.061	257	13.80	13.60
1941						145	,488	247	11.50	11.00
1940						143	.972	244	6.45	6.20
1939						121	.231	239	6.15	5.40
1938						104	1,359	245	8.00	7.25
1937						87	,412	232	8.90	7.95
Av. 1	937	194	1			121	,700	241	\$ 8.20	\$ 7.53
*Re	cei	nte	a v	d a	POI	19.50	wels	tht fo	r week	ending

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Tuesday, Dec. 22:

		Week ended Dec. 22	Prev. week
Packers' Shippers'	purchases purchases	39,405	71,012 18,645
Total		52,182	89,657

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RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended December 19:

At 20 markets: Week ended Dec. 19 Previous week 1941 1940	.221,000 .250,000 .255,000 .156,000	Hogs 694,000 718,000 667,000 593,000 535,000	Sheep 357,000 414,000 255,000 219,000 108,000
At 11 markets: Week ended Dec, 19., Previous week 1941 1940 1939	*********		.586,000 522,000
At 7 markets: Week ended Dec. 19 Previous week	. 151,000 . 178,000 . 188,000 . 133,000	Hogs 532,000 520,000 520,000 450,000 415,000	Sheep 261,060 292,000 179,000 134,000 142,000

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 15 centers for the week ended Dec. 19, 1942:

CATT	LE		
	Week ended Dec. 19	Prev. week	Cor. week, 1941
Chicagot	20,830	25,302	29,260
Kansas City	16,044	16,397	19,617
Omaha*	15,245	13,514	18,762
East St. Louis	10,181	12,132	11,397
St. Joseph	5,458	6,682	7,528
Sioux City	7,512	6,225	10,170
Wichita*	5,668	4,984	6,862
Philadelphia	2,071	2,323	2,261
Indianapolis		2,531	2,443
New York & Jersey City.	8,771	9,467	10,751
Oklahoma City*		7,259	8,120
Cincinnati	3,245	3,855	4,047
Denver	4,046	4,794	3,930
St. Paul	9,089	11,959	17,933
Milwaukee	2,663	3,432	3,835
*Cattle and calves.	110,823	130,856	156,925
HOG	18		
	146,977	177,089	134,744
Kansas City	77,271	80,495	51,088
Omaha	86,256	85,854	77,401
East St. Louis1	94,203	113,296	81,498
St. Joseph	38,639	42,135	36,342
Sioux City	62,843	60,742	55,145
Wichita	15,510	10,803	8,014
Philadelphia	16,469	16,003	17,808
Indianapolis		37,397	24,346
New York & Jersey City.	58,649	61,592	50,272
Oklahoma City		20,049	13,543
Cincinnati	15,460	17,262	15,980
Denver	20,138	19,493	10,172
St. Paul	70,908	58,875	70,606
Milwaukee	13,544	18,106	15,051
		-	-

240 230 500

941

7,774 9,005 9,675 8,266

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9.55

Av.

14.05 13.60 11.00 6.20 5.40 7.25 7.95

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Prev. week

89,657

RS

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57,000 14,000 55,000 19,000 98,000

81,000 99,000 86,000 22,000 66,000

61,000 92,000 79,000 34,000 42,000

1942

SHI	EP		
Chicago†	29,328	34,227	24,328
Kansas City	33,249	32,483	29,167
Omaha		37,467	18,956
East St. Louis		20,985	9,022
St. Joseph		21,764	16,837
Sloux City		25,677	16,209
Wichita		1,924	3,671
Philadelphia	2,203	2,541	3,365
Indianapolis		5,868	3,929
New York & Jersey City.		64.123	59,451
Oklahoma City		4.163	2.821
Cincinnati		1.581	1.666
Denver		11,644	7.284
St. Paul		36,325	18,097
Milwaukee		2,771	1,147
Total	267,802	303,543	215,950

Meat Output in October Second Largest for Month

Meat production in packing plants under federal inspection during October was the largest for that month since 1924 and the second largest on record, Department of Agriculture figures reveal. During this period a total of 1,532,327,000 lbs. of meat was produced, compared with 1,435,095,000 lbs. for the corresponding time a year ago.

The output of beef at 609,709,000 lbs., was 106 per cent of a year ago and 130 per cent of the five-year average. Veal production, at 76,319,000 lbs., was 118 per cent of a year ago and 129 per cent of the five-year average. Pork tonnage, at 590,541,000 lbs., was 107 per cent of a year ago and 124 per cent of the five-year average. Lard production, at 119,978,000 lbs., was 94 per cent of a year ago and 124 per cent of the five-year ago and 124 per cent of the five-year average.

The total production for the year to date, January to October, inclusive, is above that for the same time of 1941. The total meat production for the ten months was 14,380,863,000 lbs., compared with 12,444,491,000 lbs. for the corresponding period a year ago.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U.S. Department of Agriculture, Agricultural Marketing Administration.)

	. WESTERN DRESSED MEAT	8		
	N.	EW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending December 19, 1942		642	******
	Week previous	4,552	782	649
	Same week year ago	7,994	2,644	2,585
COWS, carcass	Week ending December 19, 1942		1,833	*****
	Week previous	1,637	2,001	1,349
	Same week year ago	822	1,367	2,938
BULLS, carcass	Week ending December 19, 1942		83	
	Week previous	226	60	55
	Same week year ago	226	804	110
VEAL, carcass	Week ending December 19, 1942		1.243	
,	Week previous	6,390	901	1.264
	Same week year ago	7,867	890	496
LAMB, carcass	Week ending December 19, 1942		10.392	-
Liamo, Carcaso	Week previous	25,790	11.582	11.795
	Same week year ago	42,187	16,514	17,988
* A P T T T T T T T T T T T T T T T T T T				11,000
MUTTON, carcass	Week ending December 19, 1942	*****	1,359	******
	Week previous	3,639	299	4,095
	Same week year ago	2,120	703	924
PORK CUTS, lbs.	Week ending December 19, 1942		276,850	*****
	Week previous	1,415,049	334,766	231,088
	Same week year ago	1,817,192	437,247	344,175
BEEF CUTS, 1bs,	Week ending December 19, 1942	*****	*****	*****
	Week previous	191,008	******	*****
	Same week year ago	291,516	*****	*****
	LOCAL SLAUGHTERS			
		0.000	0.054	
CATTLE, head	Week ending December 19, 1942	8,771	2,071	*****
	Week previous	9,436	2,323	******
	Same week year ago	10,751	2,261	*****
CALVES, head	Week ending December 19, 1942	13,849	1,820	*****
	Week previous	15,137	2,211	*****
	Same week year ago	11,961	2,405	*****
HOGS, head	Week ending December 19, 1942	58,639	16,469	*****
	Week previous	62,147	16,003	*****
	Same week year ago	52,187	17,808	*****
SHEEP, head	Week ending December 19, 1942	52,223	2,203	*****
	Week previous	64,329	2,541	*****
	Same week year ago	59,451	3,365	*****

Country dressed product at New York totaled \dots , veal, . hogs and \dots lambs. Previous week 4.041 veal, 8 hogs and 85 lambs in addition to that shown above.

NEW YORK LIVESTOCK

Livestock prices at Jersey City December 21, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

Steers, choice nominal
CALVES: Vealers, good to choice\$17.00@18.00
H0G8: Hogs, good and choice\$14.45
LAMBS: Lambs, good\$16.25

IOWA FARM INCOME UP

The cash income of Iowa farmers will exceed \$1,250,000,000 this year, agricultural authorities predict. That will be over 38 per cent more than they ever received before in a single year for the products of their fields and feedlots.

There are no records of cash income in the period of the first World War, but agricultural authorities said it was unlikely that income in those years hit even last year's total, because modern methods of concentrated, efficient farming were not as fully developed as at present.

WEEKLY INSPECTED KILL

Less livestock was slaughtered in federal inspected plants at 27 centers during the week ended December 18 than in the previous week. Slaughter of both cattle and calves was well under a year earlier, but sheep and lamb kill showed a 30 per cent increase. Hog slaughter ranked a little heavier than for the same week last year, but the total was sharply under expected volume.

		Cattle	Calves	Hogs	Sheep
N	lew York area1.	8,771	18.849	58,639	52,223
	hila. & Balt	3,208	537	29,385	1,457
	hio-Indiana	Dimon		40,000	4,301
	group ^g	9,280	2,852	76,525	11.836
C	hicagos	27,625	4,787	146,977	79,831
ñ	t. Louis area4.	10.181	7.856	94,203	18.017
	Cansas City	16,044	3.367	77,271	33,249
	louthwest	10,011	0,001	. I to I L	00,410
80	group ⁸	17,895	7,895	91,803	51,589
0	maha	14,693	552	86,256	41.385
8	lioux City	7.512	121	62,843	25,354
	t. Paul-Wis.	0.004	Last	10hm), 27 Web	20,001
0.0	group ⁶	17.566	26,680	174.978	42,288
1	nterior Iowa &		20,000	112,010	16,600
	So. Minn.		ff. 995	268,254	57.774
	iso. Minn	12,010	12 case	200,201	201,112
	Total	144,786	74,699	1.167,134	415,003
1	Total prev.				
	week	156,228	84,810	1,238,417	482,745
7	Total last year.1	173,088	88,007	1.016,161	289,680
	¹ Includes New	Vonk (764 W 107	mask and	Yanaam
	ity. Includes	Cincinn	atl and	Clevelan	Ohio
-	nd Indianapolia	Trad 8	Includes	Wilhum I	122 AV
	nd Indianapolis, ludes St. Louis	Nationa	1 Stooks	anda and l	Cook St
1	Louis, Ill., and	St Lon	I Stocky	Sincindos	San St.
â	loseph, Wichita,	Oklaho	me City	and Pt	Worth
- 6	The Index St. D.	OHIMIAU TO	CA Do	, and Ft.	W OFER.
-	Includes St. Pr	Hui, 190.	A Miller	ut and S	ewport,
2	finn., and Mad	HOU AN	d minwi	aukce, w	. TH-
6	ludes Albert La	en and .	Austin,	Minn., an	a Cedar
1	Rapids, Des Moi	nes, Ft.	Dodge,	Mason Cit	ly, Mar-
	halltown, Ottur	nwa, Ste	orm Lak	te, and W	aterloo,
1	lowa.				
	Packing plants	include	d in the	ahove to	hulation

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CLASSIFIED ADVERTISEMENT

Advertisements on this page, 10c per ward per in-sertion, minimum charge \$2.00. Positions wanted special rate 7c per word, minimum charge \$1.40 Count address or box number as four words. Headline 70c extra. 70c per line for listings.

PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Men Wanted

WANTED

CHIEF ENGINEER and Master Mechanic for medium size plant killing hogs, sausage making, canning, etc. To have full charge of mechanical department and boiler and engine room. Good opportunity and permanent position for right man. State experience and where can be interviewed. W-206, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

SAUSAGE FOREMEN

Large Chicago packer wants two foremen who are thoroughly familiar with sausage manufacturing. Must have had experience in mixing, chopping, yields, smoking and other sausage manufacturing activities. Box 213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

WANTED: Skilled beef butchers; pork cut and kill bytchers; curing men; casing helpers, and room helpers. Modern busy plant in Northeastern Ohio. Give full details. W-208, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

GENERAL LEDGER—Bookkeeper—accurate, handle current account—analysis—and finished statement for Detroit concern. Reply giving draft status and full particulars. W-209, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sises, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horis. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 258 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Wanted

Pigs Feet & Lamb Tongues

Fresh or Frozen Front Feet in barrels or boxes. Fresh or Frozen Long Cut Lamb Tongues with peel on.

WEBER'S PICKLED MEAT PRODUCTS, NEWARK, N. J.

Positions Wanted

WANTED: Position as Pork Superintendent. Have had 20 years' packinghouse experience in all departments—know costs, yields and can handle labor. Age 40; best of references. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MANAGER—Superintendent wants to change posi-tions. Good reason for so doing! Practical, pro-gressive and have had a vast experience. Draft exempt. Want a permanent connection. Know all phases live stock, manufacture. distribution, costs, labor, etc. W100, THE NATIONAL PROVISION-ER, 407 8. Dearborn St., Chicago, III.

WANTED: Position as manager or superintendent. Thoroughly capable of taking complete charge-know costs, yields and how to figure them. Turn out quality products—handle labor efficiently. W-198. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BEEF, Veal and Lamb man. Large and small packer experience—have operated boning and becutting departments. Very successful working with cattle buyers. Age 42. W-199, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago, Ill.

SUPERVISOR wants position—edible and inedible rendering, lard refining, meat scrap, tankage and bone manufacturing. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted to Rent

WANTED: To lease, Packing House with capacity and quota of 300 hogs and 100 cattle per day, Must be government inspected and lesses must be guaranteed to retain it. Answer giving name, address, rentail price asked, capacity and quota. W-210, THE NATIONAL PROVISIONER, 407 E. Dearborn St., Chicago, Ill.

WANTED TO BENT: small beef packing plant or slaughter house approved for Bureau of Animal Inspection or could be refinished for BAI New York, Ohio, Indiana, Michigan. W-205, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chi-cago, Ill.

Business Opportunities

MODERN up-to-date Pork Packing Plant for sale. Nine refrigerated trucks. Equipped to kill 360 hogs a day. Built up good reputation on sausage and acrapple. Must have at least \$30,000 cash. No triders. W-195, THE NATIONAL PROVISION-ER, 300 Madison Ave., New York, N. Y.

FOR SALE: Small, modern, fireproof, pork packing plant; equipped, Philadelphia area. Can get United States Inspection. W-204, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED

INSULATED 20 foot Semi-Trailer and Tracter. W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Steam Jacketed Cooking Kettles

150-300 gal, capacity W-211, THE NATIONAL PROVISIONER 407 South Dearborn St., Chicago, Ill.



Say 2: Canada Packers Limited of St. Boniface, Manitoba "We forwarded one booklet to each of our branches and we have since

had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . . "

"Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to a definite demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packing house refrigerating problems. The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

The first edition is limited, be sure to fill out the coupon and mail your order today Price postpaid, \$1.50 per copy.

A National Provisioner Publication

Chicago, Illinois Please send me postpaid......copies of Volume 1 "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy. I enclose \$.....

THE NATIONAL PROVISIONER, INC.

407 So. Dearborn Street

City..... State.....

The National Provisioner—December 26, 1942

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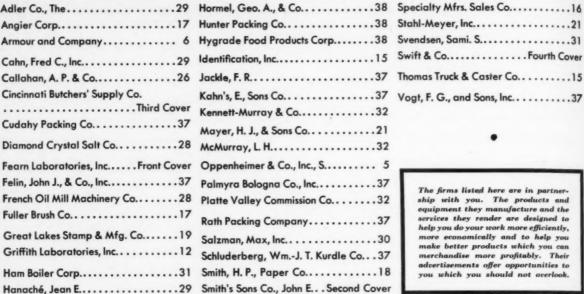
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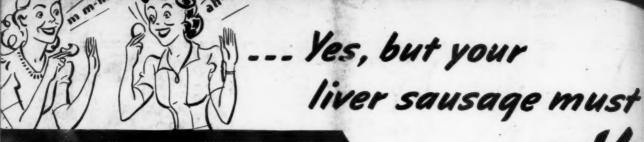
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